

Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

DECEMBER 8, 1934

Number 23



What Do You Demand of a Binder?

NUSOY HAS IT — *and more!*

NUSOY has the greatest binding power you've ever seen. And in addition, it gives you other important advantages that make it more efficient, more resultful, more profitable to use.

Used in meat loaves, it retains all natural juices, gives the product a true, natural flavor. NUSOY is odorless and tasteless—does not impart any artificial flavor or color. Loaves form a crust and bake like bread, sealing all natural juices and delicious flavor in the product. Shrink is definitely checked, keeping qualities are greatly improved.

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the juices!**



**AMERICAN SOYA
PRODUCTS CORP.**

Evansville, Indiana, U. S. A.

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"A Great Saving in Labor Costs"

Read This
Letter



L. S. BRIGGS INC.

Meat Packers
ELEVENTH & E STREETS S. W.
WASHINGTON, D. C.

October 18th., 1934.

John E. Smith's Sons Co.,
50 Broadway,
Buffalo, New York.

Attention: Mr. R. C. Smith, Pres.

Gentlemen:

We have been using one of your #60 Self-Emptying "Buffalo" Silent cutters for over a year. This machine has given perfect satisfaction and we are very enthusiastic over it's performance.

We do not hesitate to advise and recommend this machine to any manufacturer who is interested in economy and quality of the finished product. We cut on an average of fifty thousand pounds of meat per week with this machine at a great saving in labor cost.

Yours very truly,

L. S. BRIGGS, INC.

Per *R. C. Briggs*
Manager.



This Modern Machine

is without a rival for producing quality sausage most economically. It cuts fine and mixes a batch of meat in 5½ to 9 minutes—empties it completely in less than 20 seconds. No hands touch the meat—no movable parts in the bowl.

Made in 3 sizes: 200,
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THIS SIMPLE NON-SCORCH TEST



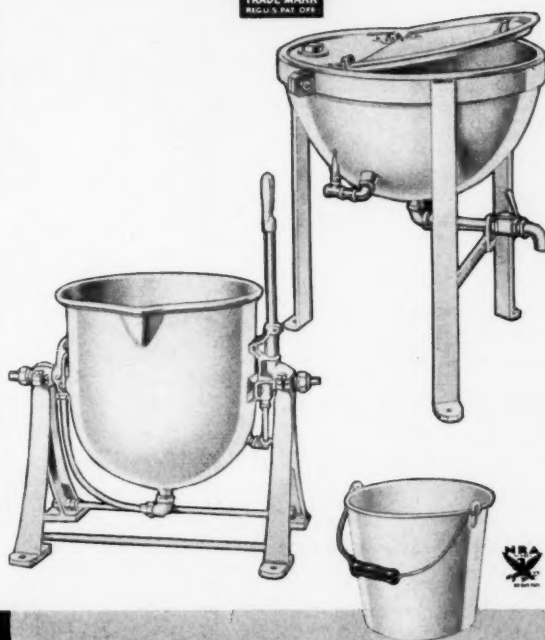
shows why
"WEAR-EVER"
ALUMINUM
processes better
cuts time . . . costs



● Pour a pint of stock (or even milk!) into a "Wear-Ever" utensil. Over low heat, without stirring, boil down to one-quarter pint. It won't scorch. Why? Because heat travels with speed along Aluminum. The top and sides become practically as hot as the bottom. Thus Aluminum helps prevent "spot" over-heating. It will save time and cut costs in ALL your processing—roasting, cooking or baking.

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"Wear-Ever" Aluminum equipment is seamless. Its alloys are as strong as steel. Try out its advantages for yourself by installing a few meat loaf pans, trimming pots, meat-spreading pans—or just one kettle alongside your present equipment. Write for catalog and impressive list of packer-users. THE ALUMINUM COOKING UTENSIL COMPANY, Desk L470, 11th Street, New Kensington, Pa.



"Wear-Ever"

ALUMINUM COOKING UTENSILS
 THE STANDARD: MADE OF THICK, HARD SHEET ALUMINUM

EVERYTHING IN
ALUMINUM FOR THE
PACKING HOUSE

The National Provisioner

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Meat Packing and Allied Industries

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"THE NATIONAL PROVISIONER
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daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
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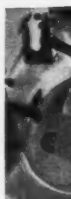
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The National Provisioner

GR
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G



PATAP
Keeps

Week

Grease 45.2%
Moisture 32.7%

Grease-proofing alone is not enough!

**Average Composition
of Bacon**

WATER	32.7%
PROTEIN	16.4%
FAT	45.2%
MINERALS	5.7%
	<u>100%</u>

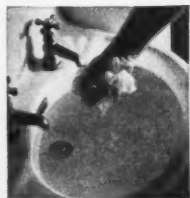
Figures from U.S. Dept. of Agriculture,
Office of Experiment Station.
"The Chemical Composition of
American Food Materials."



*This is the fourth of a series of
factual advertisements concern-
ing the moisture-content of meats.*



SOAK IT!



CRUSH IT!



Ordinary sheets go to pieces



Make this "Water
Test" yourself!

Write for Folder
T, with testing
sample of Patapar.

PATAPAR is insoluble...
Keeps its full strength

This package of Rath's Black Hawk Bacon was photographed over a thousand miles away from the plant where it was produced. Yet look at it. Clean, appetizing, and in perfect condition. ¶ The printed liner of Patapar had a lot to do with *protecting* the bacon. The grease-content did not weaken the wrapper. Neither did the moisture-content. This wrapper is both grease-proof and insoluble . . . as *any* wrapper *should* be that is expected to protect meats. ¶ A wrapper that is only grease-proof is doing only half a job! Patapar does a 100% job. Paterson Parchment Paper Company, Bristol, Pennsylvania.

Patapar

THE POPULAR NAME FOR PATERSON VEGETABLE PARCHMENT

THE WRAPPER THAT'S BOTH GREASE-PROOF AND INSOLUBLE



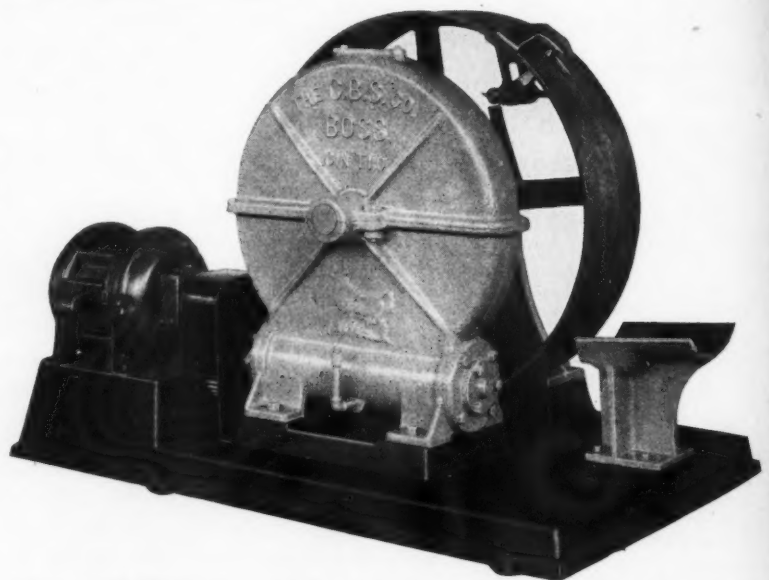
No. 94 "BOSS" Smoke Stick and Gambrel Washer with Motor and Chain Drive

The best time to install equipment is when it will make you the most money. Right now, when the demand for pork products and sausage is high, the No. 94 Smoke Stick and

Gambrel Washer would certainly prove to you that you have been paying for this machine every day in many ways. Yet you have not had it.

No. 95 Snout Stripper will recover enough meat from skulls to pay for itself in a short time.

This machine sets right on the head table. The snout meat and skin are discharged from the drum on top of the table on which the machine sets.



No. 95 "BOSS" Snout Puller with direct motor drive thru worm gear and safety shearing pin coupling.



The Cincinnati Butchers' Supply Corporation

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Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio



IF this equipment were in your plant now, you would

NOT be wasting time and product (which, if saved, would pay for the equipment).

WHY not order now while these items save you most? Do

NOT wait until tomorrow. You can get prompt shipment now.

*Use the "BOSS"
and Save the
Loss*



TRAVEL WITH MODERN SAUSAGE SEASONINGS To Heights of Success!

Legg's OLD PLANTATION Sausage Seasonings not only are abreast of the times—their use leads to the heights of successful, repeating sausage sales volume.

Just as the modern ocean liner and the giant zeppelin span the sea . . . as the air liner and streamline trains whisk you across the continent . . . as the airflow auto and modern truck vans facilitate business and the movement of merchandise—so does Legg's OLD PLANTATION Seasoning keep your sausage abreast of the times. They deliver delightful, zestful, uniform flavor and entrancing sales appearance that fascinate the eye and give the palate a thrill of modernization.

Use Legg's OLD PLANTATION Sausage Seasonings that are blended scientifically to your own trade requirements—seasonings with a fullness of flavor that will energize your products and your sales. Test samples on request.

A.C. LEGG PACKING CO., INC.

BIRMINGHAM, ALABAMA.

"WORLD'S LARGEST BLENDERS OF SAUSAGE



U.S.A.

SEASONINGS"

Quality Counts!

Dependable Selection
Uniform Quality
Prompt Service

Armour's
BEEF - HOG - SHEEP
CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

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Number 23

Meat Makes Its Own Century of Progress

*International Show Tells the Story of Meat
from Hoof to Consumer's Table*

NO MAJOR food product has been brought to such a high stage of development in the past century as has meat.

Meat animals of a century ago were largely legs, head, frame and hide or skin. They were built to take care of themselves against natural enemies, and their yield of meat was a secondary consideration.

In the modern day every protection possible is thrown around a meat animal herd, flock or drove. Even range cattle and sheep are protected as far as possible from ravages of drought, cold and predatory animals. As a result, development of meat production has gradually reached a high stage of perfection.

Progress Is Demonstrated

This was visualized when forty-four states and the Dominion of Canada joined in the International Livestock Exposition at Chicago on December 1 to 8 in a spectacular presentation of pres-

"Meat for Every Meal" and "Meat for Every Pocketbook" Are Lessons of the Meat Exhibit

ent-day meat animal development on the North American continent.

Here some 350 carloads of fat cattle were entered, 32 loads of feeder cattle, 40 loads of hogs and 31 loads of lambs. In addition there were large numbers of

individual fat cattle, hog and sheep entries and unusually large entries of breeding cattle and sheep.

So large were the carlot entries of fat cattle that these were carefully culled, and those not measuring up to strict standards sent to market. The great bulk of fat steers exhibited were yearlings, although there was a generous sprinkling of two-year-olds.

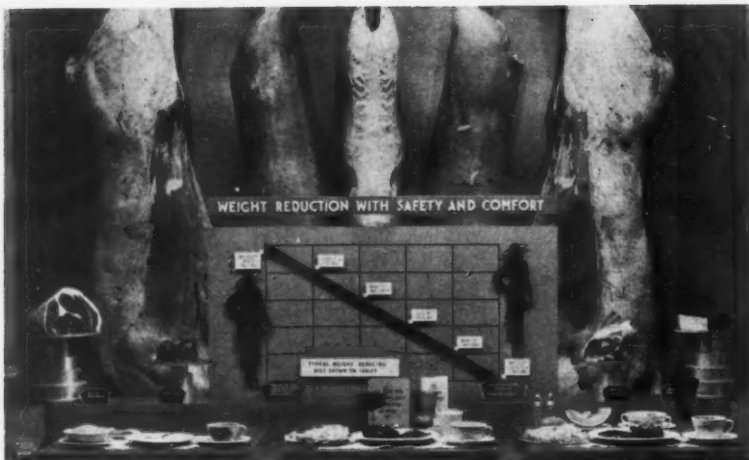
Baby Beef Champions

One of the great beef breeds, the Aberdeen-Angus, held its "golden jubilee" during the show. This year this breed of cattle carried off grand championship honors in the carlot division, as well as in individual steers. Iowa State College bred and fed both grand champion and reserve champion of the show, both fall-



PARADE OF THE CHAMPIONS

New amphitheatre of the International Livestock Exposition is the largest of its kind in the world.



MEAT POINTS THE WAY TO WEIGHT REDUCTION.

All kinds of lean meat play an important part in diets used in weight reduction, overcoming that always objectionable feature of accompanying hunger. Samples of meals used and a chart showing results obtained by a woman weighing 180 lbs. who reduced to 130 lbs. were shown as a part of the meat exhibit at the International.

These diets are planned not only to satisfy vanity of personal appearance but to meet a frequent health need that weight be reduced. Meals are well balanced and have been found unusually satisfying by those consuming them.

ing in the "baby beef" classification, as did the carlot champions.

In the hog show Poland Chinas averaging 268 lbs. in weight carried off the championship, while Southdown lambs from Ontario, Canada, held the sweepstakes in the sheep division.

As in other recent years, championship honors went to those breeders and feeders producing animals most nearly approaching perfection according to standards for meat set by consumer preference.

Meat Lessons from the Show.

While the International Exposition may be a livestock show to the breeder and feeder, to the packer and meat dealer it is a meat show. Their interest in animals exhibited is in the kind, amount and quality of meat they will produce.

Every steer class tells the meat man something of carcass yield and size and grade of steaks and roasts expected from animals of this type. He figures whether they would be too "wasty," or whether they would fit the needs of his trade.

He sees the hogs, not in terms of the breed they represent or how they were fed, but whether they are too fat, or of good meat type and so would yield cuts acceptable to his customers.

Meat Education for Show Visitors.

It makes no difference to the meat man whether a hog is white or red or black belted. What counts with him is how they will cut out in terms of present costs and selling prices.

And so to all intents and purposes the International Livestock Exposition is a meat show, to the meat industry.

This fact is further accentuated by the display of meat which is one of the largest educational features of the annual exhibit. This is sponsored by the National Livestock and Meat Board in conjunction with the Institute of American Meat Packers and the International management.

This year the new quarters of the famous "Meat Shoppe" were on the second floor of the new amphitheater, the display being housed in a 68-foot refrigerated case on the East side of the building. Ultimate success of the meat industry lies in acceptance of its product by the consumer, so the exhibit this year was built around objectives with greatest consumer appeal.

Three special classes of visitors come to these shows. There is one group

looking for meats to fit into the needs of a family of two—wife and husband—and frequently the husband does not want to eat meat "leftovers."

Meat Meals Scaled to Pocketbook Size.

Nearly every retailer is familiar with the statement from many of his customers that it is so difficult to buy meat for just two people. What can he suggest? One part of this exhibit endeavored to help him answer this question and thus keep this group of women on his customer list.

Then there is at present the very large group that must fit its meat purchases into a limited budget. What can be suggested to these housewives? Ideas were given in this exhibit to pass on to them, for beef, pork and lamb cuts.

The third group includes the quality buyer who gives little consideration to price. These housewives want something unusual to serve at parties and something of high quality to serve at all times. These, too, were taken care of in the suggestions made in this year's meat show.

In addition to these groups is that great class of buyers, purchasing for the family of four, five or more whose funds while somewhat limited are still such as to come within the extremes of those listed here. These, too, found much of interest and help in the various meat displays made.

Meat in Reducing Diet a Sensation.

Perhaps the most spectacular phase of the exhibit was that which explained the use of meat in a reducing diet.

More than half the people in the country either need to or think they need to reduce weight. This situation is particularly prevalent among women and girls, but it includes both older and younger men. How to do this without suffering the pangs of hunger has always been an important question. This appears to be solved with the development of a reducing diet in which a large amount of protein in the form of meat is included.

There are two points of interest in this reducing diet. These are,

1. Meat can be included in an effective reducing diet, and
2. Any kind of lean meat can be eaten—not just lamb or poultry, but beef, veal, lamb or pork, as well as special meat products, such as liver, heart, etc.

Don't Need to Starve to Cut Weight.

Samples of these reducing diets were on exhibit and practically everyone who observed them was surprised at the large amount of food included. For breakfast there was a baked apple, one slice of toast with a pat of butter, two poached eggs



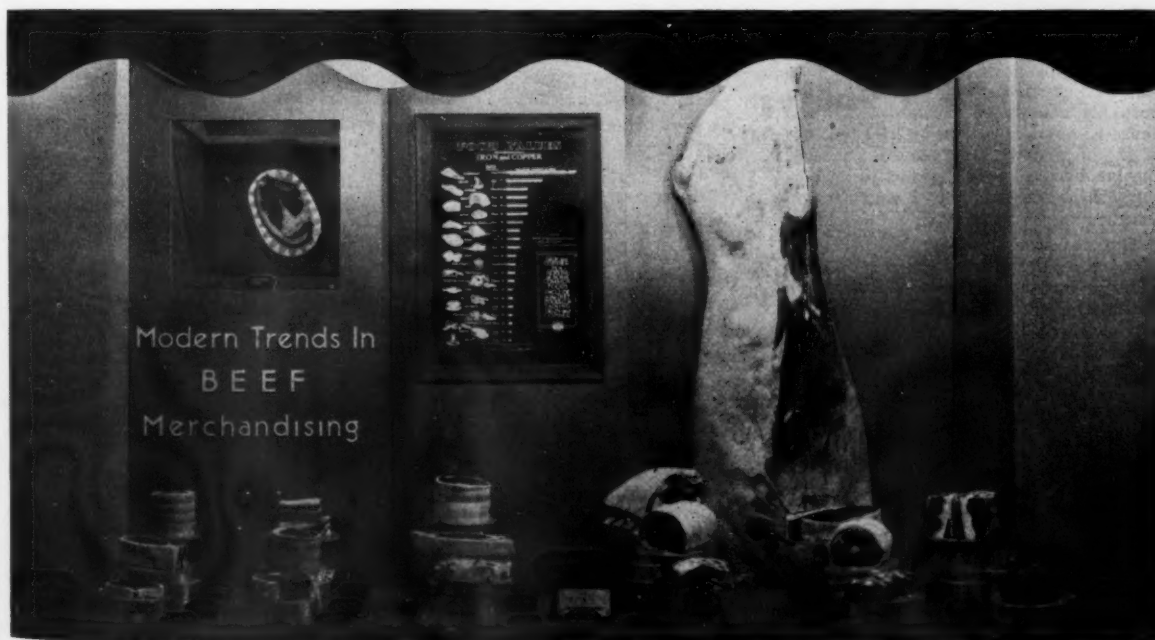
LARD LENDS ITSELF TO SCULPTOR'S ART.

Spectacular figures modeled of lard featured the meat exhibit. With the bust of Barney Helde, veteran secretary of the International Livestock Exposition, were models of a prize winning steer, hog and lamb. The real story of lard was told in the products surrounding them—doughnuts, pies, bread, cakes and fancy cookies.



Meat Cut to Fit Consumer's Appetite and Purse

The more nearly meat cuts satisfy consumer demand, the larger the volume of meat business will be. With this in mind, the National Livestock and Meat Board prepared meat cuts not only for the great mass of buyers, but special cuts to meet the needs of special groups. There were beef cuts, as well as pork and lamb cuts, for the family of two; cuts for the select buyer who wants something unusual for special occasions as well as for current needs; cuts for those consumers who must fit their meat purchases into a limited food budget.





GRAND CHAMPION STEERS WITH JUDGE AND KEEPERS.

The grand champion fat steer, "Campus Idol," was an Aberdeen-Angus 19 months old, weighing 1,140 lbs., and the reserve champion, a 20 months' Aberdeen-Angus weighing 1,260 lbs., both bred and fed by Iowa State College. Left to right: George Edwards, herdsman; "Campus Idol," the grand champion; Walter Biggar, Dalbeattie, Scotland, the fat steer judge for the past ten years; the reserve champion, and Prof. C. S. Shearer, Iowa State College.

and a cup of black coffee or coffee with milk. Luncheon included another slice of bread and pat of butter, two good sized hamburger patties, a generous vegetable service and a cooked fruit for dessert. For dinner there were three large sized pieces of broiled liver, one slice of bread with butter, a generous serving of vegetable and a slice of honeydew melon. Milk is consumed once or twice a day.

In the background of this exhibit were sides of beef, pork and lamb. In the near background was a chart (see illustration) showing the figure of a woman weighing 180 lbs. on January 1. This woman, utilizing the meat reducing diet, dropped off 10 lbs. monthly, until on June 1, 1934, she weighed only 130 lbs. Such rapid weight reduction does not always occur except in quite obese persons, however, an average loss of 2 lbs. per week is recorded among the large number of persons participating in this experiment of reducing on a meat diet.

The advantage of the meat diet is that the person using it continues to get a large amount of protein, and thus avoids the feeling of extreme hunger so common in most reducing diets. A booklet, "Take Off Weight With Safety and Comfort," was in greatest demand during the show.

Lard in the Limelight.

Lard occupied an important position in the exhibit. This product of pork production, long considered sort of a "stepchild" of the meat industry, is stepping forth to take its rightful place at last.

In order to attract attention lard was used in modelling a steer, lamb and hog, and with it was a bust of that outstanding figure in the promotion of

purebred livestock production and marketing, B. H. Heide, secretary of the International. So exact was the likeness that everyone recognized Mr. Heide immediately, and appreciated his association with the three symbols of the work he has carried on over such a long period of years.

"Proof of the pudding is in the eating," and so the cookery experts of the

National Livestock and Meat Board prepared a variety of pastries made with lard.

This shortening has always been recognized as having superior properties for pie making, bread making, for cooking doughnuts and for other purposes, but it was felt that it was surpassed by certain other shortenings in cake baking.

Cakes Made with Lard.

At last this idea has been dispelled. Cakes of superior quality are now made with lard. They are rich, tasty and have that moist property so desirable to most cake consumers. Two such cakes were on display in the lard case, one a white cake of delicate texture and flavor and the other a spice cake.

There was also a "thrifty" pudding, closely resembling in appearance and flavor the proverbial plum pudding of Old England, but made of simple and inexpensive ingredients. There were ice-box and honey-drop cookies, which are among the daintiest of pastries; doughnuts, chocolate nut bars, cranberry pie and holiday nuggets. In other words, a complete display of Christmas and holiday pastries, all made with lard, which is such an inexpensive and effective shortening for use by any housewife.

Another feature was a pork loin which displayed the art of the knife man to the *nth* degree. It makes a highly decorative piece for any winter meat window display. The back fat on the loin is carved into decorative borders and designs, with the name "Inter-

Show Winners Bring Record Prices

Sales of grand champions at the International Livestock Exposition, held in Chicago this week, resulted in the highest prices paid both for individuals and carlots since 1928.

The grand champion steer, a purebred Angus, brought \$3.00 per pound, and was purchased by the Kroger Grocery & Baking Co. It will be donated to children's charities. The steer weighed 1,162 lbs. and brought \$3,486. A year ago the grand champion weighed 1,210 lbs. and brought \$1.30 per pound—a difference of \$1.70 per pound.

The grand champion carload of fat steers brought more than double the price paid last year, when they were sold to Armour and Company at \$38.25 per cwt. They were bought by Pfaltzer Bros. who selected them for Crosby's restaurant, Cleveland, O. Cost of the load was \$6,024.35.

Chicago packers made purchases for principal Chicago hotels, including the Palmer House, Shoreland, Congress, Stevens and Edgewater Beach, as well as for many Eastern hotels and restaurants. Arbogast & Bastian, Allentown, Pa., long-time buyers of prize beef, took a load of Angus prize winners at \$11.00

per cwt., a load of Herefords at \$12.25 and a second load of Angus at \$12.75. Kroger purchased not only the grand champion steer, but participated in the carlot sales, as did the National Tea Company. Meyer Kornblum & Son of Brooklyn, Great Western Beef Company and New Haven R.R. Co. also were carlot buyers. Fisher Brothers, well-known Cleveland chain organization, were among the buyers of choice Shorthorns.

The grand champion carload of lambs, 54 head of Southdowns averaging 83 lbs. in weight, were bought by Swift & Company at \$18.50 per cwt. A year ago the price paid was \$16.75.

Plankinton Packing Co., Milwaukee, Wis., bought the grand champion carlot of hogs at \$9.00 per cwt., just double that paid in 1933. This year's champions are Poland Chinas averaging 268 lbs. each.

Carlot sales and sales of individual cattle, hogs and lambs competing in the fat classes continued in the closing days of the week. Results in these and carcass contests and sales of champion carcasses will be reported in the next issue of THE NATIONAL PROVISIONER.

national Livestock Exposition" imprinted with lard. This could readily be replaced with the name of the retailer who used such a display piece in his window or case.

Ideas for the Meat Retailer.

Realizing that many "silent salesmen" can be used in the refrigerated window or display counter of the retail market, one large case was devoted to display pieces featured by various retailers. These included not only the cut of meat, but a suggestion of vegetables or fruits which might be served with it.

A rather unusual meat cut is what is known as "poor man's goose." This is made of a flank steak, split and stuffed with ground beef. Either sausage or a bread dressing also may be used for stuffing.

"Goose legs" are made of skewers wrapped with strips of flank steak. The fowl effect is very good. An opening is made in one end of the flank steak to carry out the idea of the stuffed fowl. This opening is fastened with skewers, which are replaced with stitches when the meat is cooked. It is believed that this "goose" might be even more desirable if made of two steaks sewed together, thus avoiding

splitting for stuffing. Pickled crab apples and sweet potatoes are suggested for service with this "goose."

Another attractive meat service is made of flank steak and pork back fat. These are laid together, rolled, skewered and sliced between the skewers for flank steak fillets, making an attractive, tasty and inexpensive meat.

More Appetite Appeal.

A "Dutch" pot roast is made of the first cut from the chuck, about two ribs thick. While this is not an unusual cut, labelling it in this manner adds to its attractiveness to buyers. "Frenched" veal chops, surrounded with red cabbage and carrots, are colorful and suggestive.

Suggestions are given for serving hamburger in three different ways. One shows the meat rolled in cabbage leaves, which may be cooked either in the roll or sliced into patties. Another suggestion is hamburger patties wrapped in back fat, and a third is green peppers stuffed with the meat.

Showing how cooked meats should look, and some of the foods to be served with them, was done with models so natural in appearance that it was difficult to believe they were not actually the cooked meats. There was a rib

roast of beef with string beans; a porterhouse steak with broiled tomatoes and bananas; a rolled chuck pot roast with halved baked potatoes; a broiled English lamb chop and pepper rings stuffed with chopped meat, served with carrots and peas.

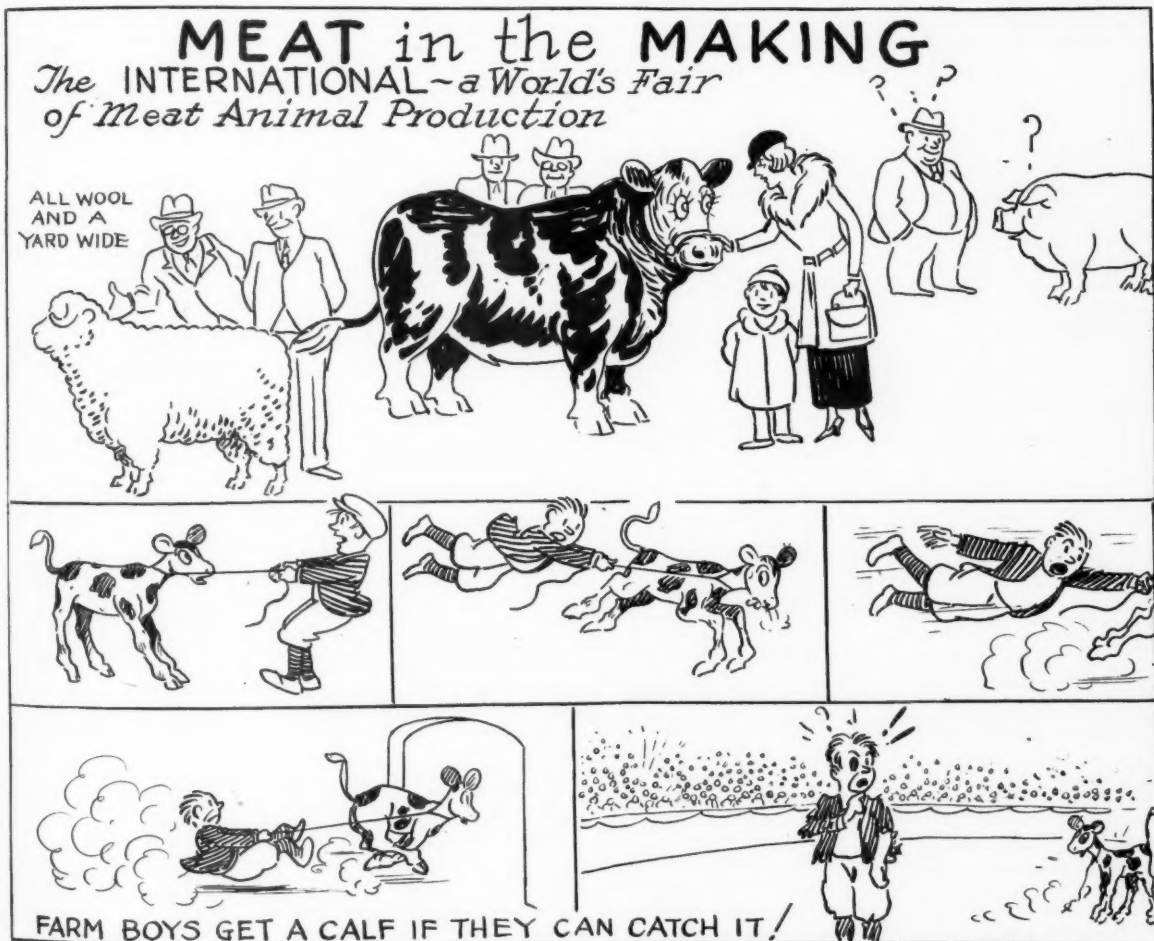
In another case there was displayed a most natural looking cold meat platter—including not only such meats as cold roast ham, roast pork and roast beef—but different kinds of sausage; a crown roast of pork; baked half ham with pineapple; and pies and doughnuts in the preparation of which lard was used.

Thus many types of cuts, designed to please the consumer who is concerned only with quality, as well as the consumer of limited means, were suggested with much appetite appeal.

Food Value Charts Shown.

The food value charts developed by the Board as a part of its educational work were featured in the various cases, as were shadow boxes where fancy cuts of meats were reflected to the observer in mirrors, attracting attention because they were in motion and at the same time displaying some unusual cuts of meat.

(Continued on page 38.)



Quality Beef Sold Under Breed Name Is Prediction for Future

SALE of high quality beef under its breed name was seen as a possibility in beef-cattle improvement by Dr. John R. Mohler, chief of the Bureau of Animal Industry, U. S. Department of Agriculture, in an address on December 3, before the Aberdeen Angus Association at its golden jubilee in Chicago. Dr. Mohler spoke on the subject of "Looking Ahead in Livestock Breeding."

"Development of superior domestic animals is closely connected with federal and state research work conducted in various parts of the country," Dr. Mohler said. "The ideal type of beef animal probably will become more closely associated, in the future, with ideal characteristics for beef and veal as judged by trade and consumer preferences. This no doubt will involve practical applications of knowledge supplied by the science of genetics."

Other Foods—Why Not Meat?

"Sale of high-quality beef under its breed name is another possibility in beef-cattle improvement. The same idea is already a reality in the case of some other food products, such as fruit, vegetables, eggs, and milk. In the case of meat, the breed identity could be maintained by suitable labeling or designation by reliable dealers."

Referring to livestock health, Dr. Mohler anticipated a reduction of losses from the present \$40 annual toll that the average farm sustains through inroads of diseases, pests, and similar causes. He pointed out that the eradication of cattle ticks is already about 90 per cent complete and bovine tuberculosis has been reduced to less than one-third its prevalence of 15 years ago. The evidence supplied by the federal meat-inspection service and official field surveys indicates that other livestock diseases are being reduced throughout the country. Dr. Mohler paid tribute to the telephone, telegraph, and radio as adjuncts to veterinary science in aiding in the prompt control of outbreaks of animal disease.

Commenting on developments in livestock marketing, Dr. Mohler said that federal legislation involving supervision of livestock transportation and central markets has already led to materially improved conditions and savings to producers. He expressed the opinion that public support of Government efforts in this direction would bring about further betterment of the marketing structure.

What Should Meat Consumption Be?

Referring to reports on the wide range of meat consumption per capita in various countries—for instance, from 46 pounds in Italy to more than 260 pounds in Argentina—Dr. Mohler sug-

gested the desirability of studies to indicate the most desirable quantity or proper range of meat consumption in the United States, taking into consideration both nutritive value of meats and palatability of the entire diet.

"As a net result of scientific research and related developments," Dr. Mohler stated, "the skillful breeder of food animals should find a better market for his product and the consumer should benefit likewise by being able to obtain meat that fully satisfies his expectation as to tenderness, palatability and other qualities."

HOG PRODUCERS OPPOSE TAX.

Both purebred and commercial hog producers who are members of the National Swine Growers' Association went on record at the annual meeting held in Chicago this week against continuation of the processing tax on hogs. A resolution adopted urged that the AAA either remove the tax entirely or, if it be continued, remove existing inequalities by spreading the tax over cattle, sheep, poultry, their allied products, feed grains and corn. The resolution was presented to the association by C. W. Mitchell of Springfield, Ill., secretary of the American Berkshire Association.

MILLION MORE RELIEF CATTLE.

An additional million cattle will be purchased by the Agricultural Adjustment Administration in the Western range country, as soon as necessary arrangements can be made. It is expected that the most of these purchases will be made during December. Purchase allotments by states are as follows:

Arizona	45,000	New Mexico	125,000
Colorado	64,000	North Dakota	100,000
Idaho	18,000	Oklahoma	30,000
Kansas	30,000	South Dakota	75,000
Missouri	16,400	Texas	225,000
Montana	125,000	Utah	50,000
Nebraska	37,000	Wyoming	64,000
Nevada	3,000		
		Total	1,007,400

Drought relief purchases up to December 1, 1934, inclusive, totaled 7,321,381 cattle and calves. Sheep purchases during this period were 3,561,171.

BEEF AND VEAL AWARDS.

Awards for processing cattle and calves and canning meat during December were made by the F.S.R.C. on December 5, under schedule 112. Twenty packers and cannery participated, each award being made contingent upon contracts of all lower successful bidders being fulfilled first.

Awards which became effective December 6, include slaughter of 19,625 cattle and 3,575 calves daily and can-

ning of the meat, and will cover a period of 30 days. Awards were as follows:

SLAUGHTERING AND BONING.		
	No. head daily.	Calves.
Armour and Company	2,000	
Chicago	2,500	
Kansas City	300	
Spokane	1,000	
Fort Worth	300	
Cudahy Pkg. Co.	300	
St. Paul	100	
Salt Lake City	700	
Kansas City	200	
Denver	800	
Hunter Pkg. Co., East St. Louis	700	
Hygrade Food Products Corp., Chicago	200	
Illinois Packing Co., Chicago	200	
Superior Pkg. Co., St. Paul	950	270
Swift & Company	400	
Chicago (Hammond)	1,700	
East St. Louis	1,050	
Kansas City	1,100	1,250
St. Paul	575	415
Denver	1,000	580
Fort Worth	200	
United Packing Co., St. Paul	1,200	
Wilson & Co.	1,000	
Chicago	1,000	
Kansas City	1,000	
Oklahoma City	250	500
Wimp Pkg. Co., Chicago	19,625	3,575
Total		

MEAT CANNING.		
	No. head daily.	Calves.
American Pkg. & Prov. Co.,	100	10
Order		
Armour and Company	2,000	
Chicago	1,667	
Kansas City	2,033	350
Cudahy Pkg. Co.	200	
Kansas City	400	200
Geo. A. Hornel & Co., Austin, Minn.	700	
Hunter Pkg. Co., E. St. Louis	1,700	
Hygrade Food Products Corp., Chicago	950	270
Illinois Meat Co., Chicago	1,000	580
Libby, McNeill & Libby	500	
Chicago	1,000	
Fort Worth	1,775	1,065
National Fruit Canning Co., Seattle	900	
Ratiff Pure Food Prod. Co., Ft. Worth	1,650	
Rutherford Food Corp., Kansas City	1,000	
Sterling Pkg. Co., Chicago	1,000	
G. S. Suppiger Co., Belleville, Ill.	1,000	
United Packers, Inc., Chicago	1,000	
Wilson & Co.	1,000	
Kansas City	1,000	
Oklahoma City	19,625	3,575
Total		

HOG RUNS REFLECT DROUGHT.

Hog receipts at the eleven principal markets of the country during November totaled 2,146,000 head, the largest receipts for any month of 1934 except January when arrivals totaled 2,845,000. In November a year ago receipts amounted to 2,082,000 and in the same month two years ago to 1,737,000.

At Chicago the average weight for the month at 218 lbs. was the lightest for any month of this year and compares with 226 lbs. last November, 232 lbs. in November, 1932, and 219 lbs. in the same month of 1931.

Top price for the month at Chicago was \$6.15 and the average price \$5.60. This average was below that of each of the three preceding months, but with these exceptions was the highest monthly average of the year. It compares with \$4.10 in November, 1933, and \$3.35 in the same month of 1932.

General quality of hogs at all markets was below that of the same month in previous years. Receipts included large numbers of pigs and unfinished light hogs, reflecting lack of feed supplies and inability to buy corn at current prices.

4-H Clubs' Success Points Lesson For Boys and Girls of Cities

ESTABLISHMENT of an organization for urban youths similar in purpose to the 4-H Clubs of America was advocated in an address by Thos. E. Wilson, chairman of the National 4-H Boys and Girls Clubs Committee, to 1,500 prize-winning farm boys and girls assembled in Chicago for the 4-H Club Congress.

"It is a challenge to civic leaders in seeing to it that a similar plan is made available to the youth of our cities," declared Mr. Wilson. "They, too, need guidance and inspiration more than ever before. My conviction is that the 4-H Clubs are accomplishing more constructive work in rural America than any other organization.

"We are proud of many of our civic organizations doing a splendid work in the interests of the city boys and girls. However," said Mr. Wilson, "it would seem advisable to design a plan which incorporates the practical aspects of 4-H Clubs and which should result in a leadership which has a wider appeal to those large numbers of urban youth that remain outside any national training plan."

Annual Wilson Day for Farm Winners.

The occasion for the address was the 17th annual Thos. E. Wilson Day of entertainment to 1,500 prize-winning boys and girls, delegates to the national 4-H Club Congress. Six scholarships were awarded by Mr. Wilson to the winners of the national meat animal contest and the junior feeding contest, which are two of the major projects in 4-H Club Work.

For the third consecutive year a Tippecanoe County, Indiana, boy was named national 4-H meat animal champion. This year's winner is Max Skinner, aged 17, of Lafayette, Ind. He came to the club congress on a prize educational trip awarded him through

Mr. Wilson, sponsor of the contest, in which boys of 40 states took part. Dwight H. Skaggs, aged 19, of Lewisburg, W. Va., is the Eastern winner and runner-up in the national contest. Chris Starr, aged 18, of Amity, Ore., finished third. The three boys all received Thos. E. Wilson agricultural college scholarships as their reward. Scholarships were also awarded Tom Parkinson, aged 17, of Francesville, Ind., Donald Rinner, aged 18, of Noble, Iowa, and Max Gerard, aged 18, of Minneapolis, Minn., who were winners in the junior feeding contest.

Champions Meet Champions.

The farm boys and girls were entertained by a galaxy of athletic stars, including Harold ("Red") Grange (football), Charley Grimm (baseball), Bill Hewitt and Jack Manders (professional football), Chas. ("Chic") Evans (golf), Helen Hicks and Shirley Ann Johnson (golf), Ray Schalk (baseball), and Johnny Gottselig (ice hockey). The stage and screen were also represented by George Breakston, 12-year-old stage and screen star. He told the farm boys and girls about child life in Hollywood and on the stage. In addition to the review of sport champions and the awarding of scholarships, the entertainment featured movies, star acts and music. The show was preceded by a dinner in the restaurant at the Wilson & Co. plant.

Mr. Wilson was assisted in the awarding of the scholarships by John T. McCutcheon, famous cartoonist, and G. I. Christie, president of the Ontario Agricultural College at Guelph, Ontario.

The 17th annual Thos. E. Wilson National 4-H Club Day has grown from an entertainment in 1917 of eleven prize-winning farm boys and girls to a gathering of 1,500 youths. Mr. Wilson is the chairman of the National 4-H



AWARDS TO PRIZE WINNERS.

Thos. E. Wilson awards scholarships to 4-H winners in the national 4-H meat animal contest and junior feeding contest.

Front, left to right.—Miss Lois Beers, Columbia City, Ind., winner in Junior Feeding Contest; Edward Foss Wilson, president, Wilson & Co.; Max Skinner, Lafayette, Ind., winner Meat Animal Project; Thos. E. Wilson, donor of the Wilson 4-H Scholarships; Donald Rinner, Noble, Iowa, winner Junior Feeding Contest. Rear, left to right.—Tom Parkinson, Francesville, Ind., winner Junior Feeding Contest; Max Gerard, Minneapolis, Minn., winner Junior Feeding Contest.

Boys and Girls Club Committee. He was assisted by Guy L. Noble, managing director for the committee, and Edward Foss Wilson, president of Wilson & Co.

A part of the farm boys' and girls' party was broadcast over a coast-to-coast radio network.

DO YOU NEED A GOOD MAN?

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.



SPORT CHAMPIONS ENTERTAIN 4-H CLUB CHAMPIONS AT WILSON DINNER.

Here are the Sport Stars who entertained 4-H boys and girls at Thos. E. Wilson's 17th annual party for the farm boys and girls.

Left to right.—W. L. Robb, assistant to president, Wilson Western Sporting Goods Co.; L. B. Icely, president, Wilson Western Sporting Goods Co.; Ray Schalk, former White Sox manager and catcher; Thos. E. Wilson, chairman of the board, Wilson & Co., and host to the farm boys and girls; Helen Hicks, famous woman golfer; John Seys, vice-president of the Chicago Cubs; Pete Seyl, treasurer, Wilson Western Sporting Goods Co.; Mrs. E. R. Johnson, mother of Shirley Ann Johnson; Charley Grimm, manager and first baseman of the Chicago Cubs; Edward Foss Wilson, president of Wilson & Co.; Shirley Ann Johnson, 18-year-old golf star; Charles "Chic" Evans, former golf champion; Hal Totten, National Broadcasting Co., star sports announcer; Harold ("Red") Grange of the Chicago Bears, and former U. of I. football idol.

Practical Points for the Trade

Freezing Poultry

A subscriber in the Southern hemisphere asks about freezing dressed poultry to get good results. He says:

Editor The National Provisioner:

In this country poultry is in much better condition during certain months of the year and as it is necessary to offer quality birds for our Christmas trade, we find it desirable to purchase considerable quantities during the winter months and store them for periods varying from 3 to 5 months.

Our practice has been to pluck the birds by hand and place them in the freezer immediately but they do not seem to open up in the best condition.

Can you give us some information for improving our practice?

Perhaps this inquirer's results are less satisfactory because he places the birds in the freezer as soon as they are plucked. If the birds are chilled to an inside temperature of 35 degs. before they are frozen, better results can be expected. Also, it is important that for 18 hours before slaughter, poultry should not be fed, but water should be constantly before them. This will insure empty crops and the entrails will be flushed as well.

There are a number of methods of removing feathers. These include scalding, semi-scalding, dry picking and the use of wax to remove both feathers and pin feathers.

As soon as the feathers of scalded birds have been removed, the carcass should be placed in water of the same temperature as that used for scalding, quickly removed and placed in clean, cold, running tap water (not iced). This plumps the bird and gives it a much better appearance. Poultry should be left in cold water for three or four hours and then taken out and placed in ice water or hung in a cooler until the inside temperature of the heaviest fowl is reduced at least to 35 degs. F.

Feathers Picked, Not Rubbed Off.

With semi-scalding, the water used has a temperature of 126 to 130 degs. F. and the birds are immersed for a period of 30 to 35 seconds. The feathers are picked off instead of rubbed off as in the case of scalded poultry. Poultry plucked by this method should be thoroughly dried before being frozen.

Where birds are dry picked, the feathers are removed without the use of hot water or steam. This must be done as soon as the brain is pierced or they will "set" and a poor picking job will result. As soon as the feathers are removed, the birds should be hung on chilling racks, head downward, legs well spread, and bodies not touching. They should be allowed to hang in a chill room as near freezing as possible but not lower than 30 degs. F. for 24 hours before being packed.

If the birds are to be quick frozen, the head, feet and entrails are removed. The giblets are cleaned, wrapped in parchment or waxed paper and placed



in the body cavity. The entire carcass is frozen by a quick freezing process and is marketed in the frozen state. Advocates of this method claim that the meat is much sweeter and finer flavored than is the case when the birds are frozen without the entrails being removed. If the bird is hard frozen immediately after it is prepared, and if well wrapped in parchment paper, the keeping qualities in storage compare favorably with those of undrawn poultry.

Grading and Packing.

The next step is careful grading and packing. Birds of one color, size and quality, and as nearly uniform in appearance as possible should be packed together. Wooden boxes are used for the purpose, made of a good quality new lumber, free from odors, and of sufficient strength to carry the product in good condition. Twelve birds are packed to the box, breast up, in single layer boxes. This type of box permits freer circulation of air, freezing is accomplished quicker and carcasses retain their shape better. Boxes should be lined with good quality white parchment paper and all heads wrapped in water-finish fiber paper. Broilers should be wrapped in parchment or wax paper.

After the birds are placed in the boxes the tops are nailed on and the boxes are placed bottom up in the freezer. Boxes should be loosely stacked or staggered, one end of a box resting on another so as to permit free

circulation of cold air around each box.

Temperature of the sharp freezer should be near 5 degs. F. below zero, and the poultry should remain in this freezer until it is thoroughly frozen. It can be taken to a storage freezer held at a uniform temperature of 5 degs. above zero or lower.

Canning Chili

A specialty manufacturer with limited facilities for canning asks regarding a plan he proposes to use in the canning of chili. He says:

Editor The National Provisioner:

Will you please advise if our proposed system of canning chili will work out all right? We thoroughly cook the chili containing beans, but instead of delivery in open jars we use tin cans which we close under atmospheric pressure while the chili is hot, then place the cans in a dry heat oven for one-half hour at 250 degs. F.

This method of closing cans of chili and processing them in a dry heat oven of 250 degs. F. is not a bad idea but it should be remembered that where a vacuum closing machine is not used, it is absolutely necessary that the cans of chili register not less than 165 to 185 degs. F. when they are closed.

They may be half cooked or cooked through—it does not matter so far as keeping quality is concerned—but it is found where chili is thoroughly cooked before it is processed the product is a little too soft after the processing is finished. The suggestion is made that the product be cooked 1 hour and 20 minutes, where the chili is cooked through, and placed in an oven of 250 degs., making certain that the temperature is uniform from start to finish. This can be done with a gas oven, provided the operator is accustomed to the performance of the oven gas pressure, where thermostat is not in use.

No matter how long the product is processed, it positively will not keep unless it is closed hot. By closing it hot a vacuum is created which prevents spoilage. Otherwise it is impossible for the product to keep any length of time.

Should these cans be placed in an oven at the degree of heat mentioned above and the operator neglect to watch the temperature of the oven, allowing it to become too hot—say about 300 degs. for any length of time—the cans usually burst; 250 degs. is all right but it cuts the cooking time somewhat from the regular 2 hours' time used in the steam retort.

The method mentioned may be worked out successfully provided it is possible to control the heat.

The above refers to No. 1 cans. Should the cans be larger, 25 minutes per pound will have to be added to the cooking time.

Are your questions answered here?

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 5-cent stamp.

Construction and Maintenance

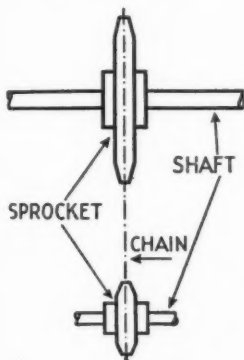
A column for the packinghouse operating executive and those whose responsibility it is to keep the plant in a state of high production efficiency.

Comments or criticism is invited on what appears here, and suggestions for further improvement are solicited. Address Editor, THE NATIONAL PROVISIONER, Chicago, Ill.

MAINTAINING CHAINS.

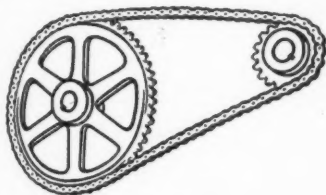
Chain drives are used on many pieces of meat plant equipment. To make these chains last longer, run better and reduce possibilities of interrupted service, there are just five simple things to do, according to the Link-Belt Co. These are:

- 1—Keep chain sprockets in alignment.
- 2—Keep chains in proper adjustment.
- 3—Lubricate frequently.
- 4—Clean often.
- 5—Use well fitting sprockets.



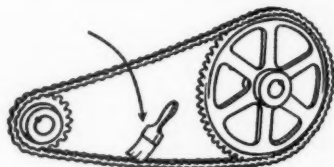
PROPER ALIGNMENT.

Be sure sprocket wheels are in line on the shafts. If sprockets are not exactly in line, a side pull develops which concentrates the load on the sides of the sprocket teeth, and on one side of the chain. This faulty alignment results in excessive wear on both chains and sprockets.



PROPER ADJUSTMENT.

Chains should be run a little slackier than belts—about as shown in the accompanying illustration. Too much tension causes undue wear on the chain and excessive friction on the bearing. Excess slack may allow the chain to jump the sprockets, or ride the teeth and break.



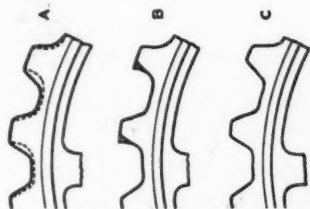
FREQUENT LUBRICATION.

Chains not running in oil should be lubricated at frequent intervals. A good grade of light cylinder oil should be used. A paint brush is a good tool with which to apply oil to the chain joints. Paint open joints on open (upper) side; oil closed joint chains on inside (upper side of lower run. See illustration.)



FREQUENT CLEANING.

Drives not running in oil should be cleaned regularly. Take off the chain and clean it well by soaking and dipping in kerosene. Dry well and oil thoroughly before starting up again. Before laying up machine clean chain and cover it with heavier oil or grease. When it is to be used again, reclean and oil with light oil.



WELL FITTING SPROCKETS.

Look at the sprocket wheels from time to time to make sure they are not worn enough to injure the chain. Worn cast tooth sprockets can be improved by grinding shape of tooth as shown in the illustration. Grind away shaded

portion (see B). This will result in smoother action between chain and sprockets. If teeth are worn badly, sprocket wheels should be replaced with accurately made and close fitting sprockets.

LARD TO THE FRONT.

Beef brisket fat, turtle fat and goat's butter are the only animal fats studied by the U. S. Department of Agriculture which were found to surpass the 97 per cent digestibility of lard and butter, Dr. W. Lee Lewis, director of scientific research of the Institute of American Meat Packers, said in addressing the twenty-seventh annual meeting of the American Society of Animal Production recently, on "Lard and Its Importance."

The average digestibility of twenty-two hydrogenated vegetable fats studied was 93.8 per cent, he said, as compared to a 97.0 per cent average for nine lards studied. Two peanut oils out of eight studied were the only vegetable oils produced commercially that equaled the digestibility of lard and butter.

Dr. Lewis pointed out that lard was the eighth American export last year, in point of value, and the third most important agricultural export, trailing cotton and tobacco only; that it is particularly important to the farmer because of the fact that one-seventh of the live weight of his hog crop finds its destiny in lard; and that it is also important to the consumer because it is his most economical shortening, and the one consumed in largest volume.

"The American packer is making better lard today than ever before in the history of the industry," Dr. Lewis declared.

COMMODITY PRICES DECLINE.

Wholesale commodity prices in October declined 1½ per cent from September, following a steady rise during the previous six months. When compared with October a year ago, there was an increase of 7½ per cent. The greatest decline from September to October was in the farm products group. Hog prices dropped 21 per cent, cows 10 per cent, calves and steers 7 per cent and poultry 10 per cent.

The wholesale food group declined only 1.3 per cent to 74.8 per cent of the 1926 average. When compared with October a year ago, the index of prices was 10.6 per cent higher. Wholesale meat prices dropped 6.6 points from September to October but were 25.6 points higher than the low period of October, 1933. Lard, cheese and oleo oil were also included among those products showing a decline.

Hides and skins showed a decline from September of only .7 of one per cent but the index of prices is only 59.7 per cent of the 1926 average and is 11.5 points below the October, 1933, index.

ISN'T TEMPERATURE THE BIG QUESTION IN SMOKEHOUSES

*Taylor Smokehouse Recorder helps you
keep closer watch against costly temperature variations*

THE economical and efficient operation of your smokehouse depends upon the degree with which you control temperatures. Flabby, shriveled and off-

color meats are the direct result of incorrect temperatures.

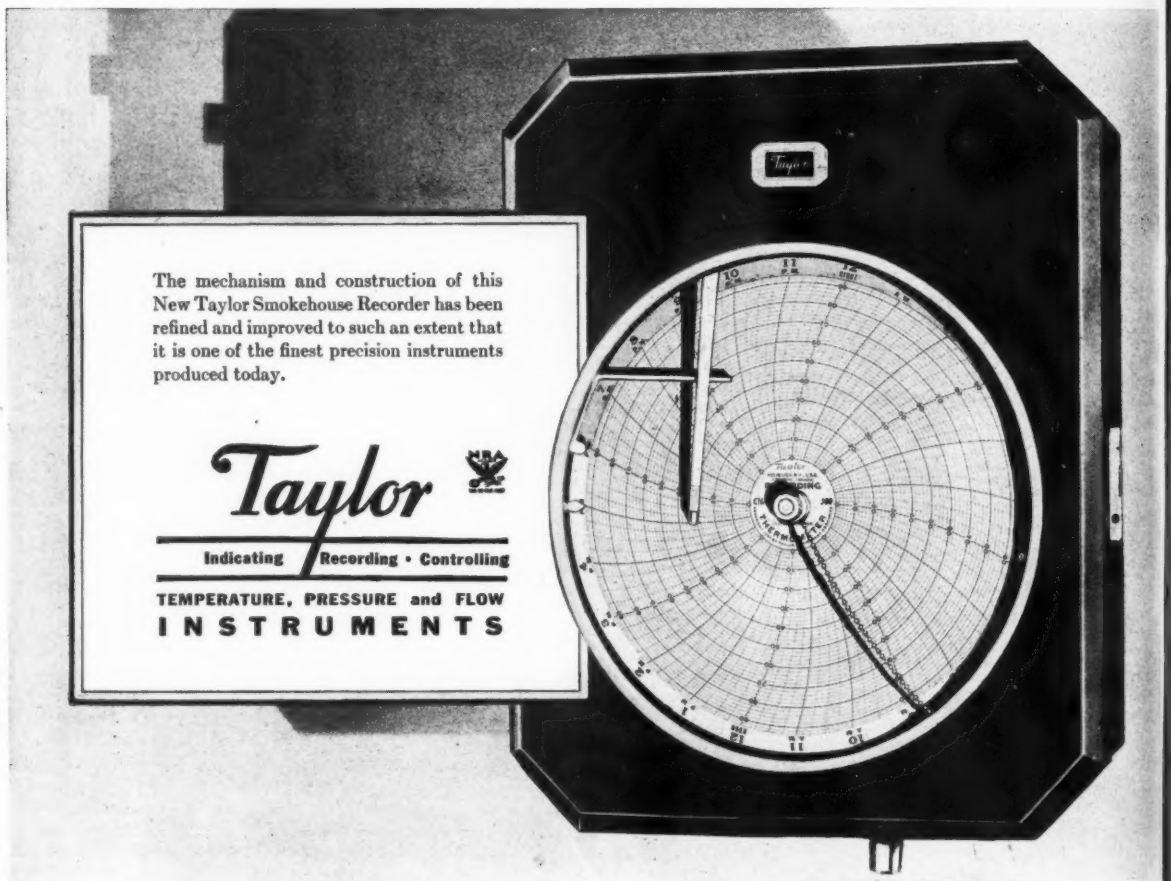
To prevent loss of quality by these costly temperature changes, Taylor de-

veloped its New Smokehouse Recorder. Now you may have a positive 24-hour-a-day written record of temperature variations. This vital information will enable you to protect meat quality, keep it more uniform and reduce smoking costs.

The initial cost of this thermometer is nothing when compared with the savings it affects within a short time. Packers acknowledge it as one of the most practical and economically operated instruments ever designed for this special work.

No dust—no moisture—no fumes penetrate its die-cast aluminum casing. The special armor for its tubing and its 18-8 stainless steel bulb resist corrosive action.

This instrument offers possibilities for savings that you may never have thought possible before. Why not find out about them? We'll be glad to send you any information, or have a representative call and tell you about this instrument, and others Taylor makes to control temperature in the Packing Industry. Address: Taylor Instrument Companies, Rochester, N. Y. or Toronto, Canada.



REFRIG

Thirty period of present-day and wide surveyed can Society at New Y brating society w December

Scienti technical air condit and latest outgoing ciety of I Alexandre General nominee Harrison Corporat man of t one of fo son with president

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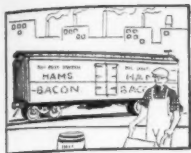
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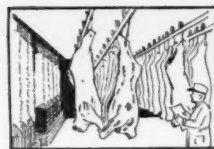
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REFRIGERATION

and Frozen Foods



REFRIGERATION ENGINEERING.

Thirty years of progress, from the period of the first artificial ice to the present-day of universal refrigeration and widespread air conditioning, was surveyed in the meetings of the American Society of Refrigerating Engineers at New York on December 5 to 7, celebrating their 30th anniversary. The society was founded in New York in December, 1904.

Scientific sessions were devoted to technical problems in refrigeration and air conditioning, refrigeration of foods, and latest refrigerating equipment. The outgoing president of the American Society of Refrigerating Engineers is Dr. Alexander R. Stevenson, jr., of the General Electric Company, and the nominee for president for 1935 is Harry Harrison, of the Carrier Engineering Corporation. Willis H. Carrier, chairman of the board of this company, and one of four engineers honored this season with the A.S.M.E. award, is a past president of the A.S.R.E.

The program included talks on "Air as a Refrigerant," by R. U. Berry, air conditioning department, General Electric Co.; "Storage of Meat, A Review of Investigations," by Arthur W. Ewell, Worcester Polytechnic Institute, Worcester, Mass.; "Advancement and Achievements of Quick Freezing," by Gardner Poole, vice president, Frosted Foods Corp., Boston, Mass., and many technical subjects relating to refrigeration.

FROSTED FOODS ADVERTISED.

With the development of a new low priced, low temperature display case for retail stores, Frosted Food Sales Corp. has opened its first intensive newspaper advertising campaign, Syracuse, N. Y., being selected as the city in which to fire the opening guns.

Previously, executives of the company point out, distribution of the products were usually limited to one leading retailer in fair sized towns, due to the cost of equipment for storing and displaying the quick-frozen products.

Frosted Foods Sales Corp. has made another step forward in perfecting a plan whereby local grocery jobbers can handle these cases, where they were formerly supplied from refrigerated warehouses.

Syracuse is the first city where the officials feel that strong enough distribution of the Birdseye products has been gained to permit a first-rate advertising program. About 25 per cent of the principal grocery stores there are selling frosted foods. More than

90 stores were listed in the opening advertisement.

The "out of season" freshness of Birdseye foods is to be featured in the copy. One piece of copy tells about a "surprise" in fresh strawberry shortcake; another tells inland Syracusans that they can now have fish as fresh as though their city was a fishing port. In another piece of copy "a spring dinner in October" is featured.

Other advertising copy points out that "penny for penny, Birdseye foods often cost less than the same so-called 'fresh' foods," and "every ounce you pay for goes right on the table" because these foods have been cleaned and trimmed before weighing. An appeal to housewives, somewhat in the line of electric refrigeration and electric cookery promotion, is in the fact that the time required to prepare the meal is shortened, with most of the preparatory work out of the way.

SALES AND COLLECTIONS.

Wholesale collection conditions held their own in November as compared with October, but sales showed a slight decline according to the December first survey of the National Association of Credit Men. The survey comprises a study in 92 marketing centers covering every state.

Compared with conditions last year at the same time the survey shows considerable improvement in both sales and collections. Whereas last December's survey listed only eight cities as reporting good collections and good sales, the current survey finds 21 cities reporting good collections and 19 reporting good sales. Continued brightness in the collection picture as compared with sales in this month's reports is a direct result of the good sales reported in the November survey, since wholesale collections generally reflect an upturn or downturn about a month later than sales.

Among the cities reporting both good sales and good collections are: Little Rock, Ark.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Kalamazoo, Mich.; Minneapolis, Minn.; Charlotte, N. C.; Dayton, Ohio; Knoxville and Memphis, Tenn.; Houston, Tex.; Lynchburg, Va.; Richmond, Va.; Roanoke, Va. Those cities reporting good sales only are: Phoenix, Ariz.; San Diego, Cal.; Washington, D. C.; Cedar Rapids, Iowa; Spokane, Wash. Those cities reporting good collections are: Oakland, Calif.; Evansville and Indianapolis, Ind.; Louisville, Ky.; St. Paul, Minn.; Chattanooga, Tenn.; Philadelphia, Pa.

REFRIGERATION NOTES.

The meat curing facilities of the Farmersville Ice Co., Farmersville, La., are being enlarged. O. O. Cummings is manager of the plant.

Fire of undetermined origin recently caused a loss estimated at \$1,000 when a building of the Louisiana Ice & Refrigerated Products, Shreveport, La., was destroyed.

A cold storage plant has recently been opened in Knoxville, Tenn., called the Western Avenue Cold Storage Co. The company is operated by B. T. Giddens of the B. T. Ice Co., and Lee McGinley.

Super Cold Company, Inc., Dallas, Tex., has been chartered by H. W. Cline, Phil H. Price and Jack Langston, with \$76,000 capital.

Anticipating a considerable increase in business in the near future, the capacity of the Burnett Cold Storage plant at Johnson st., Greenville, Tex., will be increased.

A permit has been issued to the Oscar Mayer Co., Madison, Wis., for the erection of a cooler addition to their plant at a cost of \$36,000.

PERISHABLE FREIGHT HEARING.

The subjects listed below will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, Room 308, Union Station building, 516 West Jackson Blvd., Chicago, on Tuesday, Dec. 18, 1934, commencing at 10:00 a. m.

No. 3287—Defining protective service.

No. 3310—Manipulating vents on shipments transported under Carriers' Protective Service Against Cold.

No. 3312—Furnishing ventilation to shipments moving under Shippers' Protective Service.

No. 3326—Reicing at hold point and destination.

No. 3329—Furnishing salt at icing stations.

No. 3333—Handling shipments under icing, refrigeration, ventilation, during winter season.

No. 3335—Handling cars with stoves or heaters, installed by shippers when moving under Shippers' Protective Service Against Cold.

No. 3336—Switching at point of origin shipments transported under Rule 240.

No. 3337—Maximum weight of shipments moving in individual cars.

Watch "Wanted Page" for bargains.

UNITED'S CORKBOARD INSULATION

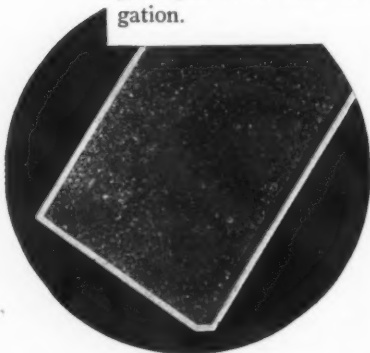
100% Pure • U. S. Government Standard

Whatever Your Insulation Problem — There's a United's Service Engineer to Help You Solve It —

Name your application and we'll gladly furnish information to meet the need . . . whether for cold storage rooms, tanks, refrigerators, air conditioning equipment or cork covering for brine and ammonia lines, etc.

UNITED'S, in step with every development of the refrigeration industry during the past quarter century, always has been foremost in insulation engineering and design. That's why thousands upon thousands of companies have used and endorsed UNITED'S materials and Service, and keep specifying them for their new needs.

An experienced UNITED'S Service Engineer will gladly confer with you and estimate on your job from start to finish, without obligation.



UNITED'S

- S**UPERVISING Engineer on every job.
- E**RECTION workers thoroughly trained.
- R**IGID inspection of each installation.
- V**ALUABLE and practical erection experience.
- I**NSTALLATIONS with unqualified guarantees.
- C**OMplete job from start to finish.
- E**STIMATES furnished free at your plant.

UNITED CORK COMPANIES

LYNDHURST, N. J.

Manufacturers and Erectors of Cork Insulation

Branch Offices and Warehouses: New York, Philadelphia, Boston, Baltimore, Chicago, Cleveland, Cincinnati, Pittsburgh, Milwaukee, Indianapolis, Rock Island, Ill., Buffalo, Hartford, Conn., Taunton, Mass.

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Address.....

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(Attach to business card or letterhead) N. P. 12.

MORE
and
MORE
THEY'RE SWINGING
TO ADELMANN



Type "OE"
Nirosta Metal
(Stainless Steel)

The trend to ADELMANN is apparent everywhere. The number of ADELMANN Ham Boilers in use is constantly increasing. The list of ADELMANN users includes the shrewdest operators in the packing industry. And with good reason!

ADELMANN Ham Boilers provide exceptional results because of exclusive features. Ham cooks in its own juice, under variable pressure, through application of the ADELMANN self-sealing cover and elliptical yielding springs. Hams are perfectly molded, have perfect flavor, and appetizing appearance. Hams produced with ADELMANN Ham Boilers really sell!

ADELMANN Ham Boilers, "The Kind Your Ham Makers Prefer," are made of Cast Aluminum, Tinned Steel, Nirosta Metal and Monel Metal—the most complete line available. The ADELMANN Washer, Foot Press, Ham Washer and other supplementary equipment cut ham boiling costs, assure perfect results from ADELMANN Ham Boilers, and pay for themselves through economies. Write for free booklet "The Modern Method" and liberal trade-in schedule.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.



European Representatives: R. W. Bollans & Co., 8 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 139 Church St., Toronto.

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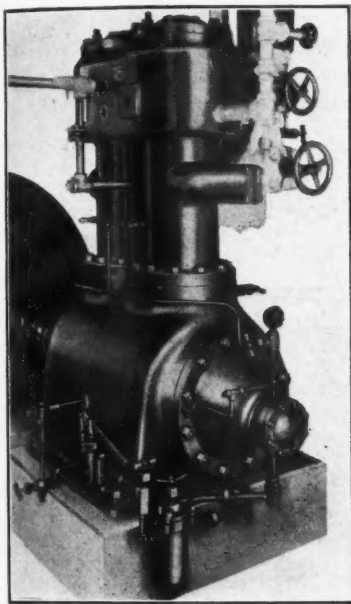
A Page for

PURCHASING *Departments*

VERTICAL AMMONIA COMPRESSOR

Bulletin 1233, "Carbondale Duplex Vertical Ammonia Compressors," has just been published by the Carbondale Machine Co., Carbondale, Pa. The entire bulletin is given over to the description of the modern two-cylinder single acting compressor which they manufacture.

Among the features of this compressor are the strip plate inertia valves, combining free lift and inertia movement in a straight strip; tapered roller main bearings, said to be more efficient than plain bearings; automatic



ROTATES IN TWO DIRECTIONS.

This is a typical example of the Carbondale Duplex Vertical Compressor, 10 in. by 10 in. in size. The manufacturers claim it can be rotated in either direction with equally high efficiency by making two slight adjustments.

forced lubrication; laminated disc oil filter; forged steel shaft and connecting rods; divided housings; one piece space-saving manifold; adjustable oil gland stuffing box; safety relief valve between discharge and suction.

The compressors are made in a wide range sufficient to cover all commercial refrigeration and ice making requirements. The bulletin thoroughly illustrates and describes all details, explaining that the compressor is reversible by making two slight adjustments.

NEW TOOL FOR PIPE ERECTION.

Well-informed engineers and master mechanics have predicted that eventu-

ally all piping erected in meat plants will be welded. Certainly the welded job has advantages not secured with fittings, not the least of which is freedom from leaks and consequently a lower maintenance cost on piping and insulation.

A new fixture designed to speed up pipe welding jobs will be of interest to packers who have adopted the practice of welding plant piping. This is a pipe welding assembly bench capable of handling all sizes of pipe up to 12 in. This, it is said, will line up accurately and hold in position for tacking, fittings, flanges and branches at any angle. For handling long lengths an extension bench can be supplied.

An adjustable elevator, which can be used on any position on the main bench or on the extension, controls the vertical alignment of the work. Accurate angle alignment is obtained by setting elevator to desired angle. Elevator supports are graduated to make setting easy. The bench has been designed for strength and rigidity without excessive weight. Main bench and extension consist of an eye beam mounted on tubular legs. Elevator and V supports are steel. Main bench weight is 700 lbs. and extension 300 lbs. The new tool is manufactured by Oster-Williams, Cleveland, Ohio.

FLOOR REPAIRS.

Wherever much trucking is done in the meat packing plant it is an economy to install brick floors or to lay steel or cast iron strips along the trucking aisles. The latter arrangement has been adopted in a number of the newer meat plant buildings, particularly in coolers and freezers.

In older plants, however, when concrete, wood, brick, asphalt or composition floors become rutted, rough or broken, it sometimes is advisable to attempt repairs rather than to relay the floors. For this purpose a number of products are on the market, one of which is known as the Stonehard Resurfacer. One of the advantages claimed for it is that no extensive preparation of the old floor or special tools are required for its use and application. The material is said to be tough and resilient and to stand up under the heaviest traffic. It is manufactured by the Stonehard Co., 401 North Broad st., Philadelphia, Pa.

HOG COOLER REFRIGERATION.

What is the best arrangement of sprays and coils in your hog coolers? Read chapter 4 of "PORK PACKING," The National Provisioner's latest book.

New Trade Literature

Brief reviews of advertising literature of interest to operating and merchandising executives in the meat packing and allied industries. Copies of the publications mentioned here may be obtained by addressing those issuing them, or THE NATIONAL PROVISIONER, 407 S. Dearborn st., Chicago Ill.

Fedders Series 3 Unit Heaters. Fedders Mfg. Co., Buffalo, N. Y.—A 12-page booklet of interest to packers planning to rehabilitate plant heating methods or requiring equipment for heating rooms and departments. Booklet describes in detail heating units manufactured by this company. Illustrations show construction details. Piping and installation diagrams are included.

Worthington Centrifugal Pumps. Worthington Pump and Machinery Corp., Harrison, N. J.—A two color folder, of particular interest to purchasing executives and engineers, giving specifications, dimensions, capacities, speeds and horsepower of type C, motor driven, and types CA and CB, belt driven, centrifugal pumps. Illustration of the three types of pumps are included.

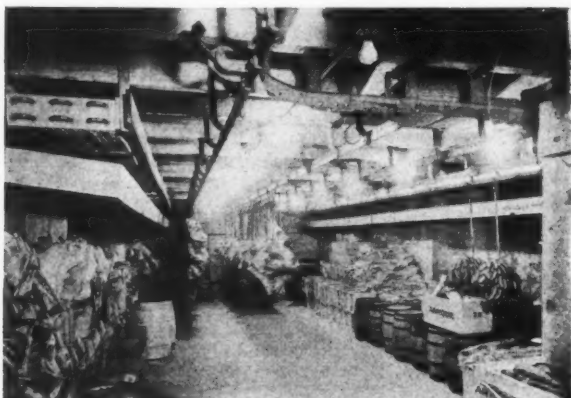
Food Protection Papers. Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich.—A book of interest and value to the packer, operating man and purchasing agent. Recommends the types of paper to use for every meat plant processing, distribution and merchandising operation in which paper is used with reasons for each choice. A sample of each type of paper manufactured is permanently bound into the book.

Executive Thinking. Fruehauf Trailer Co., Detroit, Mich.—This is a book on the value of trailers written from the standpoint of reducing cost, liberating capital and increasing the efficiency of distribution. The arguments are very concisely stated and the book should be of interest to anyone interested in truck transportation.

Rockwood Drives. The Rockwood Manufacturing Co., Indianapolis, Ind.—This company has published a series of five new folders covering current developments in Rockwood pivoted motor drive bases. Among others are the ceiling and vertical types of bases which are both new. The former meets the need, according to the bulletin, for a simple and inexpensive means of mounting motors overhead for line-shafts and countershafts. The latter is for drives where the belt leads vertically up or down to the driven pulley and trouble usually is encountered in keeping the belt tight.

YOU SAVE 2 WAYS

*when storage space is protected
with Armstrong's Corkboard!*



SAFEGUARDED against product spoilage and refrigeration losses is this storage room in the Miller Lawrence Public Market, Denver, Colo., insulated with Armstrong's Corkboard.

CORKBOARD-INSULATED cold rooms prevent costly spoilage of perishable products by making it easier to hold the required temperatures. And they do more! They stop the waste of refrigeration dollars, by making every unit of refrigeration count. You'll find—as so many packers have found—that these two big savings are assured when you install Armstrong's Corkboard in your chillers, freezers, and storage rooms.

For more than thirty years, Armstrong's Corkboard has been the standard insulation for the cold storage industry. Properly installed, this dependable insulation will provide long years of service in low temperature rooms even under the most severe conditions. Armstrong engineers will gladly check your present insulation and show you *how*—and *how much*—you can save in 1935 by modernizing with Armstrong's Corkboard now!

If you desire our representative to call—or if you wish further information and samples of Armstrong's Corkboard—write today to Armstrong Cork & Insulation Company, Insulation Division, 952 Concord Street, Lancaster, Pennsylvania.



Armstrong's
CORKBOARD INSULATION
for all cold rooms



Heekin Cans

Attractive, colorful lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

The Heekin Can Co.
Cincinnati, Ohio

YORK VALVES AND FITTINGS

AMMONIA - CARBON DIOXIDE



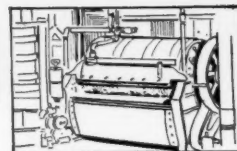
York Ice Machinery Corporation, York, Pennsylvania
Send Catalog of Valves and Fittings.

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Provisions and Lard

Weekly Market Review



Trade Active—Lard at New Highs—Meats Firmer—Hogs Irregular—Receipts Liberal—Corn Strength Factor—Cash Trade Fair—Lard Stocks Decreased Moderately.

Considerable activity and strength featured market for hog products the past week, although lard and hogs moved in opposite directions at times. Lard was influenced by rather extensive commission house absorption, while hogs moved up and down with daily receipts.

Lard market was stubborn to selling pressure, and speculative buying readily took care of profit taking and hedge selling. As a result, it was not surprising to have lard market move into new high grounds for the season. At times there was extensive commission house absorption of lard against sale of July corn, and this was a factor of no little importance. Decided strength in corn and other feedstuffs intensified the bullish feeling already existing.

There was no apparent narrowing of spread between corn and hog prices. Corn continues scarce, and again went into new high ground for season, No. 1 yellow bringing \$1.00 a bushel in Chicago. Hogs at Chicago, after bulging to a top of \$6.30, reacted to around the \$6.00 level. There was some letup for a time in hog marketings, due to wintry weather, but the advance in price brought about heavier arrivals.

Lard Stocks Decline.

Lard stocks at Chicago decreased only 5,521,000 lbs. during November and attracted little attention, the stock totaling 66,014,000 lbs., against 81,622,000 lbs. last year. Stocks of lard at seven leading western packing points decreased 4,184,209 lbs. during November, and totaled 75,722,838 lbs., against 91,826,000 lbs. last year.

Cash lard trade appeared fair and meat demand improved. It continued apparent that the speculative element was banking on the future. As a result there was a disposition to continue to emphasize prospects of smaller hog marketings the early part of next year, and possibilities of a continued tight situation in edible fats.

President Roosevelt came out in favor of cotton crop control for the next few years, and this was taken as evidence that the administration would continue to control other major crops. With export outlet for hog products less favorable, efforts to control production in line with probable demands will undoubtedly be continued.

Hog Receipts and Prices.

Receipts of hogs at western packing points last week were 453,800 head, against 561,300 head the previous week

and 415,000 head the same week last year.

Average price of hogs at Chicago at outset of week was 5.90c, against 5.55c the previous week, 3.40c a year ago, 3.35c two years ago, and 3.45c three years ago.

Average weight of hogs received at Chicago last week was 213 lbs., against 218 lbs. the previous week, 229 lbs. a year ago and 232 lbs. two years ago.

Exports of lard for week ended November 24 was 4,633,000 lbs., against 11,317,000 lbs. same week last year. Lard exports from January 1 to November 24 have totaled 416,277,000 lbs., against 517,448,000 lbs. the same time last year. Exports of hams and shoulders for the week were 958,000 lbs., against 1,666,000 lbs. last year; bacon, 669,000 lbs., against 1,089,000 lbs.; pickled pork, 52,000 lbs.; against 43,000 lbs.

Exports of lard from New York City, Dec. 1, 1934, to Dec. 5, 1934, totaled 872,605 lbs.; tallow, none; greases, none;

stearine, 54,000 lbs.

PORK—Demand was fair at New York, and market was steady. Mess was quoted at \$23.00 per barrel; family, \$19.00; fat backs, \$17.25@19.00.

LARD—Demand was fairly good at New York and market was firm. Prime western was quoted at 9.50@9.70c; middle western 9.60@9.70c; city tierces, 9@9½c; tubs, 11¼@12c; refined Continent, 9½@9¾c; South America, 9¾@9¾c; Brazil kegs, 9¾@9¾c; compound, car lots 12c; smaller lots, 12¼c; domestic, ¼c more. Foregoing prices are for export.

At Chicago, regular lard in round lots was quoted at 2½c under December; loose lard, 55c under December; leaf lard, at 57½c under December.

(See page 33 for later market.)

BEEF—Demand was fair at New York, and market was firm. Mess was nominal; packer, nominal; family, \$19.00 @20.00 per barrel; extra India mess, nominal.

Light Hogs Cut Out Better

CONSIDERABLE improvement was evident in the cut-out value of lighter weight hogs while heavy weights showed to somewhat less advantage than a week ago. There was considerable improvement in quality, fewer unfinished lightweights being included in the runs. Weighty butchers continue scarce, the bulk of the receipts on the Chicago market falling between 170 and 230 lbs. in weight. Both barrows and gilts weighing 250 lbs. and over brought near the top of the market, those weighing 220 lbs. sold about a dime under and those scaling around 200 lbs. were a full 50c under the top.

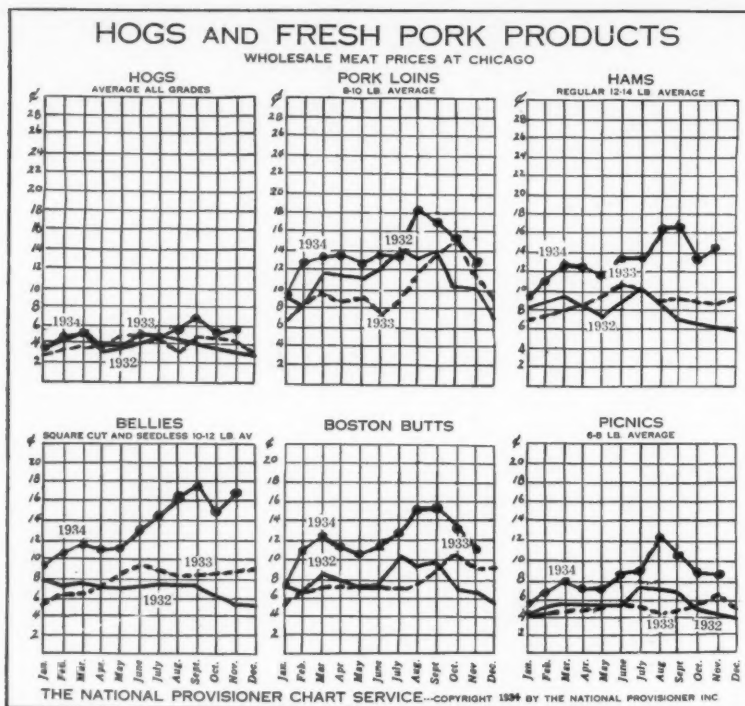
Top for the week at \$6.30 was made on Monday and was the highest price paid in nearly two months. With increasing receipts this dropped to \$6.20 on Tuesday, \$6.00 on Wednesday and rose to \$6.15 on the closing day of the

period. This week's top compares with a top of \$3.60 a year ago, \$3.50 two years earlier and \$4.50 in the like period of 1931.

Receipts for the four-day period at eleven leading markets totaled 506,000 head which was 180,000 more than a week ago when the Thanksgiving holiday intervened, 149,000 more than a year ago and 130,000 more than were received in like period two years ago.

The following test is based on yields of good quality hogs of the weights shown. The average of droves will not show cut-out values as high because yields will be lower. This is particularly true in the yield of lard and fat cuts. Prices as shown at Chicago for live hogs and green meats as reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE are used in the test, with representative costs and credits.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.84	\$2.00	\$1.99	\$1.96
Picnics	.46	.44	.42	.40
Boston butts	.41	.41	.41	.41
Pork loins	1.17	1.06	.96	.88
Bellies, light	1.80	1.81	1.35	.41
Bellies, heavy48	1.32
Fat backs32	.62
Plates and jowls	.16	.20	.20	.26
Raw leaf	.23	.23	.23	.23
P. S. lard, rend. Wt.	1.43	1.56	1.43	1.30
Spareribs	.11	.11	.11	.11
Regular trimmings	.20	.19	.18	.18
Feet, tail, neckbones	.06	.06	.06	.06
Total cutting value per 100 lbs. live weight.	\$7.87	\$8.07	\$8.14	\$8.12
Total cutting yield	68.00%	69.00%	70.50%	71.50%
Crediting edible and inedible offal values to the above totals and deducting from these amounts the cost of well finished hogs of the weights shown plus all expenses, including the processing tax of \$2.25 per hundred live weight, the following results are secured:				
Loss per cwt.	\$.12	\$.23	\$.43	\$.48
Loss per hog	\$.20	\$.46	\$1.01	\$1.32



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs during November and the first eleven months of 1934 compared with those of one and two years ago.

Although hog receipts have continued large, they have included a high percentage of pigs and light, unfinished hogs, so that the total pork production has not been so high as receipts would seem to indicate.

Because of the large number of light weight hogs, supplies of the lighter cuts are far in excess of the heavier averages and the latter command a premium owing to scarcity. The market continues to record the unusual situation of dry salt bellies selling at prices 2c to 2½c higher than fresh pork loins and in many cases higher than both green and S. P. hams.

While stocks of pickled meats showed some accumulation during November, total meat stocks are less and it is probable that there will be need, later in the season, for every pound of product when hog runs decline.

Fresh Pork Cuts.

Pork Loins.—Loins continued the downward price trend begun in September. This is partly seasonal but largely due to slow buying of fresh pork meats. There has been little disposition to establish freezing limits on any considerable scale, producers appearing to prefer to keep the product moving into consumptive channels rather than to store. There was some carlot buying for freezer account in a speculative way but volume of business was moderate.

Hams.—Medium and heavy weight green hams were in light production during November, due to the character of the hog runs. There were potential

buying orders on the market at all times, but buyers appeared hesitant to bid against a bare market. Medium weight hams were in fairly good demand as a substitute for heavies at steady prices. Extreme light weights accumulated, with free offerings of fresh frozen product at unchanged prices.

Bellies.—There was fairly good buying of green seedless bellies. Lighter weights were available in good supply and prices showed a decline toward the close of the month. Medium and heavy

weights continued steady to strong.

Picnics.—Light weight picnics were plentiful with rather slow demand while the medium and heavy weights were strong and active, selling at a premium over lighter weights. Prices show little change during the period, although the decline recorded in the two previous months was brought to an end.

Pickled Meats and Lard.

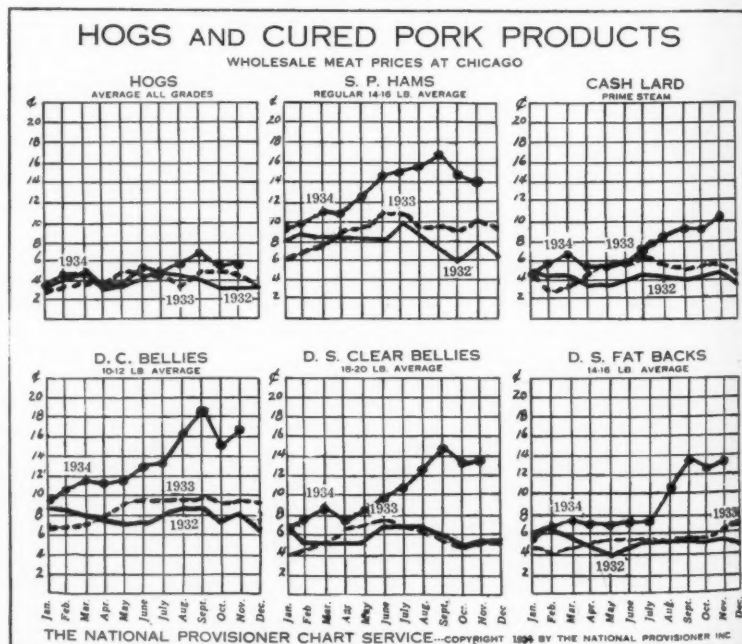
S. P. Hams.—There was a very quiet trade on pickled hams with prices weak. Carlot buying was limited. Medium and heavy weight hams inclined to firmness on very moderate supply but light weights tended to accumulate. There was a fair seasonable demand for S. P. boiling hams with the unusually light supply a dominating factor.

Lard.—Lard enjoyed a very broad speculative demand which, combined with an excellent distributive outlet and a fair export movement, resulted in a continuing upward trend in price well above that of any period in the past three years. Stocks declined during the month, due in part to good trade and in part to limited production.

Dry Cure Bellies.—Dry cure bellies were firm and in good demand during the month just ended. The price level showed considerable improvement over that of a month earlier. Carlot movement was fairly good.

Dry Salt Bellies.—D. S. bellies continue strong with production very light. Stocks are low and prospects of accumulating for future needs are not good. Because of high prices, buyers are rather cautious but there is nothing to undermine the market in the way of selling pressure or price decline. The price level on dry salt clear bellies is and has been above that of some of the most popular cuts from the hog.

D. S. Fat Bellies.—While the average



price of fat backs has been slightly upward during the month there has been a good deal of fluctuation, with considerable selling pressure on light weight backs and some price decline on medium and heavy weights. Like all other weighty cuts, however, they are light in production with a steady but featureless market.

Hogs.

More hogs were received at the eleven principal markets during November than for any other month of 1934 except January and receipts were the heaviest for the month since 1931. The average weight at Chicago, however, was the lightest for any month of the year and this was true of other markets also. The average price, while lower than that of each of the preceding three months, was higher than the average of the early months of the year and was the highest for November since 1930. The underlying strength in the hog market is the recognized shortage in supplies which is expected to become apparent as soon as winter weather sets in in earnest throughout the Corn Belt and supplies of old corn on hand are exhausted. Corn is selling at the farm in many sections for 90c and \$1.00 per bushel and farmers hesitate to feed at this price. However, it is the opinion in many trade circles that even dollar corn could be fed to some of the 80- to 110-lb. pigs coming to market and still pay out a few months hence.

PORK PRODUCTS EXPORTS.

Exports of pork products from the U. S. week ended Dec. 1, 1934:

	Week ended Dec. 1, 1934.	Week ended Dec. 2, 1934.	Nov. 1, 1934.
Total	25	200	265
United Kingdom	25	170	255
Continental	30	30	10

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	1,099	2,703	6,634
United Kingdom	1,392	2,399	6,096
Continental	303	292	510
West Indies	4	12	10
Other countries	1	1	48

LARD.

	M lbs.	M lbs.	M lbs.
Total	3,967	9,875	23,055
United Kingdom	3,546	5,793	22,122
Continental	362	4,082	996
Sth. and Ctl. America	58	174	58
West Indies	1	1	361
Other countries	1	1	2

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	25	658	1,086
Boston	1	1	188
Baltimore	1	1	168
Norfolk	1	1	153
New Orleans	1	1	58
Montreal	1	1,001	2,313
Halifax	1	40	1

	25	1,099	3,967
Total week	25	1,099	3,967
Previous week	80	1,555	3,359
2 weeks ago	35	1,200	3,872
Cor. week, 1933	200	2,703	9,875

SUMMARY OF EXPORTS FROM NOVEMBER 1 TO DECEMBER 1, 1934.

	1934.	1933.	Increase.	Decrease.
Pork, lbs.	53	97	44	
Bacon and Hams, lbs.	6,634	8,804	2,200	
Lard, lbs.	23,056	40,043	16,387	

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES.

SATURDAY, DECEMBER 1, 1934.

	Open.	High.	Low.	Close.
LARD—				
Dec. ...	10.90	11.12½	10.90	11.12½b
Jan. ...	11.20	11.27½	11.15	11.27½ax
May ...	11.50-11.57½	11.70	11.50	11.70ax
July ...	11.77½	11.82½	11.67½	11.82½ax

CLEAR BELLIES—				
Dec.				14.00n
Jan.				14.17½b
May	14.75	14.87½	14.75	14.75ax

MONDAY, DECEMBER 3, 1934.

LARD—				
Dec. ...	11.15-20	11.25	11.15	11.20
Jan. ...	11.27½-40	11.40	11.25	11.25b
May ...	11.72½-70	11.82½	11.67½	11.67½-70b
July ...	11.85	11.97½	11.80	11.80b

CLEAR BELLIES—				
Dec.				14.00n
Jan.				14.17½n
May	14.87½	14.97½	14.87½	14.87½ax

TUESDAY, DECEMBER 4, 1934.

LARD—				
Dec.				11.27½b
Jan. ...	11.30	11.37½	11.25	11.37½b
May ...	11.72½	11.80	11.65	11.80
July ...	11.87½	11.97½	11.80	11.97½ax

CLEAR BELLIES—				
Dec.				14.30n
Jan.	14.30			14.30b
May	14.97½	14.97½	14.90	14.97½ax

WEDNESDAY, DECEMBER 5, 1934.

LARD—				
Dec. ...	11.30	11.40	11.30	11.40b
Jan. ...	11.45	11.57½	11.42½	11.55ax
May ...	11.85	11.97½	11.82½	11.95b
July ...	11.95	12.12½	11.95	12.12½

CLEAR BELLIES—				
Dec.				14.30n
Jan.				14.32½b
May	14.97½	14.97½	14.95	14.95b

THURSDAY, DECEMBER 6, 1934.

LARD—				
Dec. ...	11.47½			11.47½
Jan. ...	11.47½	11.55		11.55
May ...	11.90-85	12.00	11.85	12.00ax
July ...	12.10	12.12½	12.02½	12.12½b

CLEAR BELLIES—				
Dec.				14.35n
Jan.	14.35			14.35ax
May	14.97½	14.97½	14.95	14.95

FRIDAY, DECEMBER 7, 1934.

LARD—				
Dec.				11.60ax
Jan.	11.60	11.75	11.60	11.60
May ...	12.00	12.20	11.97½	12.00b
July ...	12.17½	12.35	12.15	12.15ax

CLEAR BELLIES—				
Dec.				14.50n
Jan.	14.32½	14.72½	14.32½	14.72½
May ...	14.97½	15.22½	14.97½	15.20b

Key: ax, asked; b, bid; n, nom.; —, split.

CANADIAN STORAGE STOCKS.

Cold storage stocks of meats in Canada on November 1, 1934, with comparisons, are reported as follows:

	Nov. 1, 1934.	Oct. 1, 1934.	Nov. 1, 1933.
Beef, lbs.	19,708,756	13,591,835	14,411,266
Veal, lbs.	3,031,132	2,419,671	1,732,766
Pork, lbs.	20,847,662	19,617,656	20,056,336
Mutton and lamb, lbs.	6,350,132	2,035,522	6,544,300

CANADIAN EXPORTS TO U. S.

Exports of livestock and meats from Canada to the United States during October, 1934, are as follows:

	Oct., 1934.	Oct., 1933.
Cattle, No.	529	683
Hogs, No.	23	6
Sheep, No.	45	121
Beef, lbs.	64,000	
Bacon, lbs.	26,200	66,200
Pork, lbs.	23,400	30,700
Lard compounds, lbs.	500	400

CASH PRICES.

Based on actual carlot trading Thursday, December 6, 1934.

REGULAR HAMS.

	Green.	*S.P.
8-10	13½	13½
10-12	13½	13½
12-14	13½	13½
14-16	14½	14
16-18 range	13½	13½

BOILING HAMS.

	Green.	*S.P.
16-18	15½	15
18-20	15½	15½
20-22	15½	15½
16-22 range	15½	15½

SKINNED HAMS.

	Green.	*S.P.
10-12	14½	14½
12-14	14½	14½
14-16	15½	14½
16-18	15½	14½
18-20	15½	14½
20-22	15	13½
22-24	14½	12½
24-26	13½	12½
26-30	13	12½
30-35	12½	12

PICNICS.

	Green.	*S.P.
4-6	8½	8
6-8	8½	8
8-10	8½	8
10-12	8½	8
12-14	8½	8

Short shank ¼c over.

BELLIES.

(Square cut seedless.)
(S. P. ¼c under D. C.)

	Green.	*D.C.
6-8	16½	16½
8-10	16½	16½
10-12	16½	16½
12-14	17	16½
14-16	17	16½
16-18	16½	16½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	14½	14½
16-18	14½	14½
18-20	14½	14½
20-25	14½	14½
25-30	14½	14½
30-35	14½	14½
35-40	14½	14½
40-50	14½	13½
50-60	13½	13½

D. S. FAT BACKS.

		%
6-8		9½
8-10		10½
10-12		12½
12-14		12½
14-16		13½
16-18		13½
18-20		13½
20-25		14

OTHER D. S. MEATS.

Extra short clears	35-45	14½n
Extra short ribs	35-45	14½n
Regular plates	6-8	9½
Clear plates	4-6	9
Jowl butts		8½
Green square jowls		11½
Green rough jowls		8½

LARD.

Prime steam, cash	11.50
Prime steam, loose	10.95
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.75
Raw leaf	11.00

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Dec. 1, 1934:

Point of origin.	Commodity.	Amount.
Argentina	Canned corned beef	215,784 lbs.
Brazil	Jerked beef	2,308 lbs.
Canada	Bacon	2,802 lbs.
Canada	Pork tenderloins	1,094 lbs.
Canada	Sausage	345 lbs.
France	Liverpaste	620 lbs.
Germany	Sausage	1,175 lbs.
Italy	Sausage	5,248 lbs.
Uruguay	Canned corned beef	150,300 lbs.
Uruguay	Oleo stearine	44,507 lbs.

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INEDIBLE FAT EXPORTS.

Exports of inedible fats from the United States during October, 1934, with principal countries of destination:

	Tallow, lbs.	Other animal greases and fat, lbs.	Neats-foot oil, lbs.
Belgium	75,262	4,358	
France	11,640	5,807	
Germany	18,351	13,628	
Italy	62,869	11,580	
Netherlands	6,104	3,533	
Spain	13,483	2,073	
United Kingdom	220,826	48,929	
Canada	39,172	9,761	
Nicaragua	12,743	1,875	
Panama	470,167	93,593	
Mexico	93,593	94,176	
Cuba	2,008	1,718	
Dom. Rep.			
Haiti, Rep. of			
China			
Others			
Total	2,008	1,167,236	58,724
Value	\$180	\$57,797	\$7,311

MEAT EXPORTS IN OCTOBER.

Meat exports from the United States during October totaled 8,179,182 lbs., of which 5,231,291 lbs. went to the United Kingdom. Hams and shoulders constituted the principal meat item exported and made up the largest single export to the United Kingdom. Export of the different items during the month and their valuation were as follows:

	Quantity, lbs.	Valuation, \$
Carcasses, fresh or frozen...	169	23
Loins and other pork, fresh or frozen	1,488,768	192,656
Ham and shoulders, cured...	4,346,290	684,826
Bacon	902,800	111,045
Cumberland and Wiltshires	85,932	11,896
Other pork, pickled or salted	1,159,736	162,110
Sausage not canned	185,427	37,053
Total	8,179,182	\$1,140,509

WEEK'S WOOL MARKETS.

Texas wools comprise a large portion of the current demand for Western grown wools. The bulk of the call in Texas lines is on average 12-month wools mostly 68@70c, scoured basis. Some of the better types sell occasionally at prices slightly above 70c. Moderate quantities of good 8-month wools have been held at around 62@63c, scoured basis. Very short greasy fall wools have been sold at 45@47c, scoured basis. Following are the wool quotations for the week:

Domestic fleeces, grease basis—	
Ohio & Penn., fine clothing	22@23
Ohio & Penn., fine delaine	27@28
Ohio & Penn., 1/2 blood, combing	28@29
Ohio & Penn., 1/2 blood, staple	23@24
Ohio & Penn., 3/4 combing	29@30
Ohio & Penn., 1/4 combing	27@28
Ohio & Penn., 1/4 clothing	24@26
Low, 1/4 combing	24@26
Territory, clean basis—	
Fine staple	75@77
Fine, fine French, combing	70@73
Fine, fine medium, clothing	66@68
1/2-blood, staple	72@74
3/4-blood, staple	65@67
1/4-blood, staple	60@62
Low, 1/4-blood	55@56
Texas, clean basis—	
Choice, 12 months	73@75
Average, 12 months	70@72
Fine, 8 months	69@68
Fall	58@60

CANADIAN MEAT EXPORTS.

Total exports of meat products from Canada for October with comparisons, are as follows:

	Oct., 1934.	Oct., 1933.
Beef, lbs.	2,871,600	830,500
Bacon, lbs.	6,783,200	5,790,700
Pork, lbs.	166,900	370,400
Mutton and lamb, lbs.	41,500	32,900
Lard, lbs.	24,200	21,900
Lard compounds, lbs.	7,400	5,100

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during October, 1934, with countries of origin and destination, are reported as follows:

IMPORTS.		EXPORTS.	
	Sheep, lamb and goat, lbs.	Weasands, bladders, intestines, lbs.	Others, lbs.
Denmark	12,100		5,308
France	28,063		9,480
Soviet Russia in Europe	12,100		
United Kingdom	28,063		
Canada	12,015		79,694
Argentina	15,984		251,327
Brazil			10,050
Paraguay			79,760
Uruguay	26,360		60,710
Br. India	12,228		
China	16,550		10,388
Iraq	99,901		
Persia	39,147		
Australia	76,667		15,159
New Zealand	25,585		16,905
Morocco	17,705		
Others	10,273		1,897
Total	330,368		546,618
Value	\$454,995		\$58,674
		EXPORTS.	
	Hog casings, lbs.	Beef casings, lbs.	Others, lbs.
Belgium	27,756	148,570	
Czechoslovakia	15,682	295,157	530
Denmark		60,897	
Finland	3,907	51,606	600
France	26,298	339,555	3,005
Germany	24,212	107,041	
Italy	92,707	138,505	2,670
Netherlands		15,086	
Norway	6,500	42,195	
Pol. & Danz.	114,172	388,871	
Spain	14,110	169,153	6
Sweden		77,955	
Switzerland	218,412	18,781	
United Kingdom	99,555	14,875	25,865
Canada	38,561		1,338
Australia	11,931		3,787
Alg. & Tun.	1,253	5,402	3,577
Others			
Total	695,037	1,900,324	48,808
Value	\$270,492	\$170,550	\$43,070

OLEO PRODUCTS EXPORTED.

Exports of oleo oil, oleo stock and oleo stearine from the United States during October, 1934:

	Oleo oil, lbs.	Oleo stock, lbs.	Oleo stearine, lbs.
Belgium	134,502	107,148	
Denmark	4,399	13,264	
France			22,450
Germany	60,837	64,578	18,118
Greece	15,600		
Irish Free State	9,567		
Netherlands	504,423	43,909	
Sweden	800	82,638	
Switzerland	48,631	93,227	
United Kingdom	608,862	199,754	179,782
Mexico	10,400		
Hong Kong	10,015		
Others	5,587	399	
Total	1,411,623	604,917	220,348
Value	\$114,764	\$50,816	\$18,996

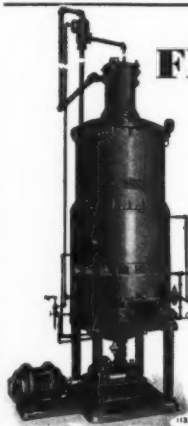
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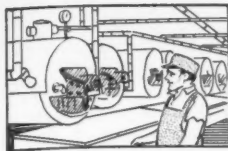
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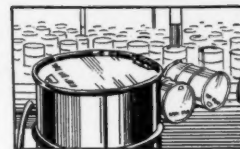
Ohio

The National Provisioner



Tallows and Greases

Weekly Market Review



TALLOW—There was nothing particularly new in the tallow situation at the seaboard the past week. Market appeared to be a trading affair at recently established level of 4½c f.o.b. for extra. It was estimated that 500,000 to 1,000,000 lbs. changed hands at that figure. Offerings were not excessive and were taken readily. Demand was not any too aggressive, but was fairly good on the whole.

Outside strength attracted some attention, but both sides appeared to be awaiting developments in tallow. Soapers reported a satisfactory business in finished product, but there appeared no disposition to stock up on raw materials pending turn of new year. Undertone of market was rather firm, and producers, in some cases, were inclined to hold for higher prices.

At New York, special, loose was quoted at 4½c; extra, 4½c f.o.b.; edible, 6½@6¾c.

At Chicago the tallow market continued quiet, due largely to limited offerings. Trade was confined to scattered lots for nearby shipment at about unchanged prices. Offerings for later shipment were reported held at good premium over present market. Edible was quoted at 7c; fancy, 5½c; prime packer, 5½@5¾c; special, 4¾c; No. 1, 4½@4¾c.

At the London tallow auction, 850 casks were offered and 168 sold at prices unchanged to 6d lower than previous sales on October 24. Mutton was quoted at 21s@22s 6d; beef, 20s 6d@22s; mixed, 18s 6d@20s 6d. At Liverpool, Argentine beef tallow, December shipment, was quoted at 21s 9d; Australian good mixed at Liverpool, December shipment, 22s.

STEARINE — Market was rather quiet but very steady at New York. Last business in oleo was at 8½c, and market was quoted 8¾c. At Chicago, market was reported quiet and steady, with oleo at 8½c.

OLEO OIL—Trade was moderately active and market at New York displayed little change, where extra was quoted at 9½@10¾c; prime, 9½@10¾c; lower grades, 8¾c.

At Chicago, market was moderately active and very steady, with extra quoted at 10c.

(See page 33 for later markets.)

LARD OIL—Trade was routine the past week, and market was steady at New York. No. 1 was quoted at 7¾c; No. 2, 7½c; extra, 8½c; extra No. 1, 8¾c; prime, 13½c; winter strained, 8¾c.

NEATSFOOT OIL—The market was steady and unchanged at New York.

Extra was quoted at 8½c; No. 1, 8¾c; pure, 12c; cold pressed, 16½c.

GREASES—Routine conditions featured market for greases at New York. There was no particular pressure of supplies in evidence and a very steady tone prevailed. There was little or nothing new in tallow and trade in greases was moderate and largely at unchanged levels from the previous week.

Offerings at current market appeared fair, while demand was satisfactory. The impression prevailed that closeness of year-end was tending to make for a disposition to go slow as far as consumers were concerned.

At New York, yellow and house were quoted at 4½@4¾c; A white, 4¾@4¾c; B white, 4½@4¾c; choice white, all hog, 5@5½c.

At Chicago, market for greases was rather quiet, as a result of limited nearby offerings. A scattered trade and unchanged prices was reported. Offerings for future delivery were generally held at a premium over prevailing market. Brown was quoted at 4¾c; yellow, 4¾c; B white, 5c; A white, 5½c; choice white, all hog, 5½@5¾c.

By-Products Markets

Chicago, Dec. 6, 1934.

Blood.

Unground dried blood last sold at \$3.00, Chicago. Offerings not heavy.

	Unit	Ammonia.
Ground		@\$3.10
Unground		@ 3.00

Digester Feed Tankage Materials.

Product moving in better volume, although production reported light.

	Unit	Ammonia.
Unground, 10 to 12% ammonia..		\$2.40@2.50 & 10c
Unground, 8 to 10%		2.35@2.45 & 10c
Liquid stick		@2.00

Dry Rendered Tankage.

Demand continues good; offerings light.

Hard pressed and exp. unground per unit protein	\$.55@.60
Soft prod. pork, ac. grease & quality, ton	@45.00
Soft prod. beef, ac. grease & quality, ton	@40.00

Packinghouse Feeds.

Situation unchanged; prices about steady with last week.

	Carlots.
Digester tankage meat meal, 60%	@\$40.00
Meat and bone scraps, 50%	@40.00
Steam bone meal, 65%, special feed- ing, per ton	@ 25.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Producers asking \$2.00@2.25 & 10c Chicago, steady with last week.

High grd. tankage, ground, 10@ 12% am.	\$2.00@2.25 & 10c
Bone tankage, ungrd., low sd., per ton	14.00@15.00
Hoof meal	@ 2.50n

Bone Meals (Fertilizer Grades.)

Prices about steady with last week.

Steam, ground, 3 & 50	@\$17.00
Steam, unground, 3 & 50	@ 15.00

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade	\$55.00@85.00
Mfg. shin bones	55.00@85.00
Cattle hoofs	20.00@22.00
Junk bones	12.00@14.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Gelatine and Glue Stocks.

Jaws, skulls and knuckles are nominally \$16.00@16.50.

	Per ton.
Klip stock	@10.00
Calf stock	@18.00
Sinews, pizzies	@10.00
Horn piths	@10.00
Cattle jaws, skulls and knuckles	16.00@16.50
Hide trimmings (new style)	@ 8.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	5@ 5½c

Animal Hair.

Market continues dull; little trading.

Summer coil and field dried	% @ ¾c
Winter coil dried	1 @ 1¼c
Processed, black, winter, per lb.	6 @ 6½c
Processed, grey, winter, per lb.	5 @ 5½c
Cattle switches, each*	1½@ 2c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Dec. 5, 1934.

Unground tankage has been selling at \$2.10 and 10c, f.o.b. local shipping points. Stocks are heavy and it is hard to find buyers even at this price.

Ground tankage last sold at \$2.40 and 10c f.o.b. local points. Stocks of ground tankage are even larger than unground.

The last sale of ground dried blood was at \$2.60 per unit f.o.b. New York, which is the present asking price. South American sold at \$2.75 per unit, c.i.f. Atlantic ports, for December-January shipment from South America.

South American ground tankage sold at \$2.60 and 10c, c.i.f. Atlantic coast ports, for December shipment from South America. Other fertilizer materials remain practically unchanged in price with a very light demand.

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LUNCHEON PLATES



COUNTER DISPLAY
CONTAINERS

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 6, 1934.—Future cotton oil markets are $\frac{1}{4}$ @ $\frac{3}{4}$ c lb. higher for the week compared to $\frac{1}{2}$ c lb. advance for crude. Numerous sales at 9c lb. in all directions with mills now expecting 10c lb. or more before February and still higher during the late spring or summer based on supply and demand and also on the hog and lard situation tightening fat conditions abroad and governmental cotton control for next year's crop. Many feel that 12@14c oil probable before comfortable and well distributed supply of cotton oil can exist. Bleachable firm and closely held 10c lb. loose New Orleans.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 6, 1934.—Prime cottonseed oil, 9c lb.; forty-three per cent meal, \$42.00; hulls, \$15.00.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 6, 1934.—Crude cottonseed oil nominal 9c lb. for Valley; forty-one per cent protein cottonseed meal, \$38.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Dec. 5, 1934.

Although cottonseed meal made new season's highs in all deliveries, the market did not respond to the extent that might be expected from the action of outside markets. At the higher prices sufficient profit taking appeared to check any radical advance but the market, nevertheless, continued firm throughout the session. March continued most active, selling from \$38.25 @ \$38.50 at which latter price trading was heavy. December on short covering sold at \$38.00, an advance of 90c for the day with January selling at \$37.90 and May at \$38.75. The market closed firm at advances of 40@90c.

Cottonseed was quiet. Prices on the early deliveries were again bid up with all positions making new highs. The close was firm but quiet at advances of 50c@\$.100.

MORE MARGARINE PRODUCED.

Revised figures of margarine production during October showed an increase of 12 per cent over the production of the same month a year ago, according to reports of actual production by margarine manufacturers to the Bureau of Internal Revenue:

	Oct., 1934.	Oct., 1933.
	Lbs.	Lbs.
Uncolored margarine	26,344,194	23,513,349
Colored margarine	172,631	151,101
Total	26,516,825	23,664,450
Uncolored margarine with- drawn, tax paid	27,004,820	22,559,587
Colored margarine withdrawn, tax paid	54,706	42,676

MARGARINE MATERIALS USED.

Oleomargarine materials used in manufacture during October, 1934, with comparisons:

Ingredients of	Oct., 1934.	Oct., 1933.
Uncolored Margarine:	Lbs.	Lbs.
Butter	381,171	476
Cocoanut oil	11,328,448	14,644,740
Corn oil	7,244,506	32,394
Cottonseed oil	7,244,506	1,759,543
Derivative of glycerine	63,598	64,514
Lecithin	743	304
Milk	6,137,096	5,207,605
Neutral lard	381,171	782,500
Oleo oil	1,871,466	1,629,291
Oleo stearine	297,525	291,133
Oleo stock	153,383	46,219
Palm oil	1,550	381,181
Peanut oil	205,828	200,181
Salt	1,551,091	1,564,806
Soda (benzoate of)	10,241	8,485
Sugar	12,072	8,906
Vegetable oil	200
Total	29,349,818	26,162,784

Ingredients of Colored	Oct., 1934.	Oct., 1933.
Margarine:	Lbs.	Lbs.
Butter	74	42,202
Cocoanut oil	31,108	194
Color	77,541	17,032
Cottonseed oil	144	160
Derivative of glycerine	27,438	46,069
Milk	15,296	12,437
Neutral lard	35,730	43,463
Oleo oil	3,350	1,450
Oleo stearine	995	731
Oleo stock	4,000
Palm oil	2,795	2,208
Peanut oil	13,701	19,131
Salt	18	8
Soda	60	16
Sugar	25
Vegetable oil
Total	209,526	189,614
Total colored and uncolored	29,559,344	26,352,398

OCTOBER EXPORTS OF FATS.

Exports of lard, neutral lard and cooking fats other than lard, with countries of destination, are as follows:

	Lard, lbs.	Other cook- ing fats, lbs.	Neutral lard, lbs.
Belgium	184,200	648	123,736
Denmark	11,000
Finland	19,250
Germany	369,440
Irish Free State	9,487
Italy	70,675
Malta, Gozo & Cyprus	25,200
Netherlands	9,375	58,185
Sweden	11,250	785
United Kingdom	20,111,034	1,311	24,150
Canada	206,744	3,380
Br. Honduras	14,625	618
Costa Rica	10,287	4,172
Guatemala	109,000	6,470
Nicaragua	15,227	779
Panama	118,793	21,457
Salvador	45,750
Mexico	602,332	16,051	2,786
Newf. & Labrador	1,125	9,400	7,548
Cuba	4,398,458	5,979
Dominican Rep.	129,500	478
Netherlands, W. Ind.	7,288	8,462
Hatti, Rep. of	100,102	104
Virgin Is. of U. S.	9,712	7,830
Venezuela	249,200	4,900
Japan	9,086
Un. of S. Africa	24,570	415
Others	25,215	33,026
Total	26,870,752	136,419	225,911
Value	\$2,112,508	\$16,257	\$20,727

OILS USED IN MARGARINE.

Cocoanut oil continues to be the principal ingredient of margarine with cottonseed oil second and beef fats and oils third, according to the following compilation of oils used in margarine manufacture during October, 1934:

	Oct., 1934.
	Per cent
Cocoanut oil	52.1
Cottonseed oil	33.7
Neutral lard	1.4
Beef fats and oils	10.9
Peanut oil	1.4
All other fats, less than4

HULL OIL MARKETS.

Hull, England, Dec. 5, 1934.—(By Cable.)—Refined cottonseed oil, 21s; Egyptian crude cottonseed oil, 19s.

COTTON OIL TRADING.

COTTONSEED OIL — Store oil demand was satisfactory at New York, and market was strong with futures. Crude oil sold at 9c across the Belt.

Market transactions at New York:
Friday, November 30, 1934.

Spot	—Range—				Closing—
	Sales.	High.	Low.	Bid. Asked.	
Dec.	1	970	970	975	a Bid
Jan.	4	985	975	980	a 985
Feb.	985	a 994
Mar.	48	992	982	987	a 990
April	988	a 998
May	24	1005	993	998	a 1003
June	1000	a 1010
July	16	1015	1006	1010	a 1015

Sales, 93 contracts; crudes, 8 $\frac{3}{4}$ c sales.

Saturday December 1, 1934.

Spot	Sales.	High.	Low.	Bid.	Asked.
Dec.	990	a 1005
Jan.	998	a 1005
Feb.	1000	a 1010
Mar.	26	1010	1005	1010	a trad
April	1010	a 1020
May	19	1022	1014	1019	a 1021
June	1020	a 1035
July	7	1030	1025	1025	a 1030

Sales, 52 contracts; crudes, 9c sales.

Monday, December 3, 1934.

Spot	Sales.	High.	Low.	Bid.	Asked.
Dec.	985	a Bid
Jan.	15	1006	993	990	a 995
Feb.	993	a 1000
Mar.	108	1015	995	997	a 999
April	998	a 1008
May	93	1027	1005	1011	a 09tr
June	1010	a 1020
July	50	1038	1020	1020	a trad

Sales, 266 contracts; crudes, 9c sales.

Tuesday, December 4, 1934.

Spot	Sales.	High.	Low.	Bid.	Asked.
Dec.	2	990	985	990	a trad
Jan.	11	999	993	996	a 1000
Feb.	998	a 1008
Mar.	23	1008	994	1007	a 06tr
April	1006	a 1016
May	41	1018	1005	1017	a 1018
June	1018	a 1028
July	13	1027	1016	1027	a 1030

Sales, 90 contracts; crudes, 9c sales.

Wednesday, December 5, 1934.

Spot	Sales.	High.	Low.	Bid.	Asked.
Dec.	2	1007	1007	997	a Bid
Jan.	9	1011	1000	1008	a 1011
Feb.	1010	a 1020
Mar.	50	1020	1010	1016	a 15tr
April	1016	a 1020
May	53	1033	1024	1028	a 31tr
June	1030	a 1040
July	23	1044	1038	1037	a 1039

Sales, 137 contracts; crudes, 9c sales.

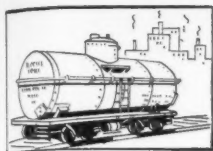
Thursday, December 6, 1934.

Spot	Sales.	High.	Low.	Bid.	Asked.
Dec.	1001	a
Jan.	1009	1007	1007	1007	a 1011
Mar.	1017	1012	1014	1014	a 1016
May	1029	1021	1025	1025	a 1027
July	1041	1033	1037	1037	a 1038

(See page 33 for later markets.)

Watch "Wanted" page for bargains.

The National Provisioner



Vegetable Oils

Weekly Market Review



Trade Active—Outside Interest Broad—New High Ground Reached—Market Stubborn to Selling—Crude Firm at 9c—Cash Trade Routine—Lard Made New Highs — Outside Commodity Strength Factor.

Another big week featured cottonseed oil market, there being no let-up in strength so apparent since outset of new season. Outside interest continued to broaden with the result that on one day there was the heaviest daily turnovers since the present tank contract was established. As a result, there was more irregularity for a time, but the market took the selling remarkably well and quickly bounced back to new high levels for season.

Commission house trade was very active on both sides, so much so that individual operations were lost sight of. One fact could not be overlooked, however. That was that houses with Wall st. connections were again the most active buyers. Interests with trade connections were on selling side.

Sentiment was more mixed for a time, especially in trade circles. The persistent advance, it was pointed out, had discounted a good many of the bullish elements in the situation, and present levels are creating favorable conditions for further liberal importations of foreign oils. When the market failed to give way only temporarily, however, sentiment again became almost unanimously bullish.

Consumption Expected to Hold Up.

Corn was at new season's highs. This resulted in lard buying that carried the market to new season's tops. At the same time, a better tone overspread the cotton and financial markets.

There appeared to be more optimism over the business outlook, and this aided in creating bullishness in commodity markets. The fact that the President came out in favor of the

Bankhead cotton control act for the next few years, pointed to his belief in the necessity for controlling other major crops to bring about higher prices. This action was important in helping to shape the trend.

While the Bankhead act probably will be modified to exclude the small cotton producer, the change would not involve any material quantity of cotton. The Secretary of Agriculture approved the President's ideas, and is looking for an overwhelming vote in the South in favor of continuance of the Bankhead Act.

Outside buying power continues to follow the upward swing in oil and has brought about reinstating of some sold-out lines. Conditions within the market appeared to attract less attention, outside strength holding the limelight. Cash trade was reported fair. Estimates on November consumption range from 250,000 to 300,000 bbls., compared with 263,000 bbls. in November last year.

Crude Oil Sales Fair.

Should November consumption of oil come within range of present estimates, or around 275,000 bbls., there will have been four months of heavy consumption. Any evidence of a marked falling off in demand might readily find reflection in a quick setback in oil values, as there is very little short interest in the market, and that hedges, while there is a good sized speculative long account in existence.

Crude oil has been moving in a fair way at the 9c level across the Belt, and the market is holding firm at that figure. Final cotton crop estimate is due at close of this week. It is expected there will be little change from the previous figure.

COCOANUT OIL—Another typhoon in the Philippines and higher prices for oils generally brought about a stronger market. At New York, coconut oil

tanks were sold at 3½c, with sellers asking 3½c, an advance of ½c.

CORN OIL—Last business at New York was at 9¼c, and market was quoted at that level. Offerings were reported limited. Refined corn oil at New York was quoted at 11¼c and 12½c.

SOYA BEAN OIL—Last business at New York was at the 7c level. Sellers are now asking 7¼c; demand fair.

PALM OIL—There was a little improvement in demand. At New York, spot Nigre was quoted at 3½c; shipment, 3¼c; Sumatra, 3½c, an advance of ¼@½c from recent levels.

PALM KERNEL OIL — Trade was rather limited, but market was stronger. At New York, Dutch was nominal; English oil, 3½c.

OLIVE OIL FOOTS — Market was quiet at New York, but tone was steady at 7c level.

PEANUT OIL—Early in week crude sold at 9½c South, an advance of ½c. Later crude was quoted at 9½c asked New York; refined, 12¼c asked.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

VEGETABLE OIL EXPORTS.

Exports of vegetable oils from the United States during October are reported as follows:

	Lbs.	Value.
Cottonseed oil, refined.....	116,466	\$13,105
Cottonseed oil, crude	60,200	4,214
Corn oil	9,299	763
Cocanut oil, inedible	3,363,989	104,158
Vegetable soap stock	1,604,248	54,025

CAKE AND MEAL EXPORTS.

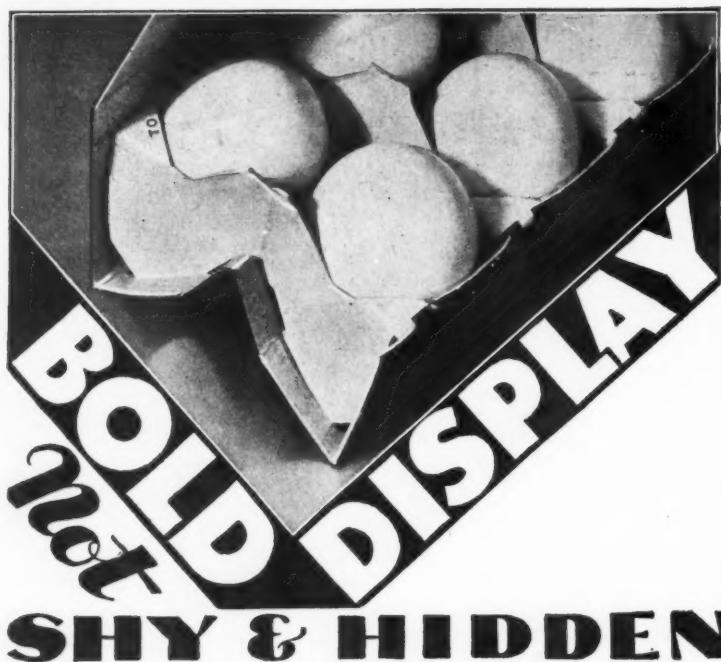
Cottonseed cake exported from the United States during October amounted to 20 tons valued at \$757. Cottonseed meal exports totaled 155 tons valued at \$6,051.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

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National Tea Co.	The Fairmont Creamery Co.
American Stores Co.	
Southern Grocery Stores, Inc.	

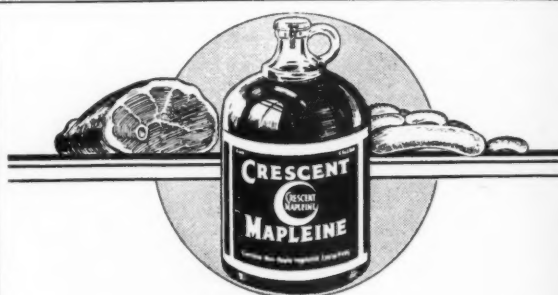
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Week

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions.

Hog products active and strong the latter part of week with commission house buying on better hogs and strength in grains. Top hogs were \$6.25 with selling scattered and generally light.

Cottonseed Oil.

Cotton oil was active and strong establishing new highs following lard and persistent commission house buying as well as absence of pressure other than profit taking. Crude, 9c lb. bid.

Quotations on bleachable cottonseed oil at New York Friday noon were: Dec., \$10.00@10.15; Jan., \$10.05@10.15; Mar., \$10.15@10.17; May, \$10.27@10.29; July, \$10.38@10.40.

Tallow.

Tallow, extra, 4½c, f.o.b.

Stearine.

Stearine, 8½c plants.

Friday's Lard Markets.

New York, Dec. 7, 1934.—Prices are for export; no tax. Lard, prime western, \$9.80@9.90; middle western, \$9.80@9.90; city, 9½c; refined Continent, 9½@9¾c; South American, 9¾@9¾c; Brazil kegs, 9¾@10c; compound, 12½c in carlots.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Dec. 7, 1934.

General provision market dull; demand for hams improving; poor demand for lard.

Friday's prices were as follows: Hams, American cut, 85s; hams, long cut, 90s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, exhausted; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 74s; Canadian Cumberlands, 68s; spot lard, 49s 6d.

LIVERPOOL PROVISION STOCKS.

On hand December 1, 1934, estimated by Liverpool Trade Association:

	Dec. 1, 1934.	Nov. 1, 1934.	Dec. 1, 1933.
Bacon, lbs.	92,624	26,320	580,384
Hams, lbs.	971,264	1,489,232	351,120
Shoulders, lbs.	1,792	2,912	1,680
Butter, lbs.	453,600	732,816	428,400
Cheese, lbs.	2,019,472	1,644,560	3,093,440
Lard, steam, tierces	1,471	1,819	417
Lard, refined, tons.	4,314	4,862	3,040

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Dec. 7, 1934, show exports from that country were as follows: To the United Kingdom, 95,698 quarters; to the Continent, 4,185. Exports the previous week were: To England, 79,711 quarters; to Continent, 3,864 quarters.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago, Nov. 30, 1934:

	Nov. 30, 1934.	Oct. 31, 1934.	Nov. 30, 1933.
All kinds of barreled pork, brls.	15,132	12,955	12,659
P. S. lard, lbs.	59,910,859	67,056,853	75,156,089
Other kinds of lard, lbs.	6,104,733	4,479,857	6,467,496
D. S. cl. bellies, made since Oct. 1, '34, lbs.	3,241,833	3,392,540	7,939,900
D. S. cl. bellies, made previous to Oct. 1, '34, lbs.	232,676	2,850,998	10,678,261
D. S. rib bellies, made since Oct. 1, '34, lbs.	973,868	648,100	671,500
D. S. rib bellies, made previous to Oct. 1, '34, lbs.	58,500	380,800	128,000
Extra sh. cl. sides, made since Oct. 1, 1934, lbs.	4,900	5,200
Extra sh. cl. sides, made previous to Oct. 1, 1934, lbs.	1,700	3,500
D. S. sh. fat backs, lbs.	1,334,817	1,222,847	2,132,134
D. S. shoulders, lbs.	3,355	63,008
S. P. hams, lbs.	20,434,005	16,061,446	18,529,286
S. P. skinned hams, lbs.	30,382,067	25,128,632	30,894,356
S. P. bellies, lbs.	18,537,635	16,375,476	19,438,175
S. P. Californias or Picnics S. P. Boston shoulders, lbs.	8,742,774	10,132,057	6,369,523
S. P. shoulders, lbs.	62,000	59,140	107,700
Other cuts of meats, lbs.	9,548,989	5,739,581	6,440,685
Total cut meats, lbs.	93,557,449	82,061,525	103,333,710

Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. *In such times it is easy to buy or sell a car of product anywhere from ¼c to 1c under the market.*

A car sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$112.50; at 1c under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ½c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MEAT AND LARD STOCKS.

Pickled meats on hand at the seven principal markets of the country on December 1 were in larger volume than those of a month earlier as well as those of the same time a year ago. Dry salt meats, on the other hand, declined during the month and are less than half those of a year earlier. Lard stocks also declined and are some 15 million pounds under December 1, 1933.

While hog runs have compared fairly favorably with the runs of a year earlier so far as numbers are concerned, so many pigs and light unfinished hogs were included that the tonnage of meat produced is much less.

Buying has not been particularly active, but it is recognized that all meats on hand will be needed as a period of light hog runs is in the offing and it is probable that it will arrive before the winter packing season is over. Instead of the usual accumulations of the winter months, declining stocks are in prospect, not only on dry salt meats and lard but on all meats.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on November 30, 1934, with comparisons as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Nov. 30, 1934.	Oct. 31, 1934.	Nov. 30, 1933.
Total S. P. meats	180,203,030	163,327,670	169,959,602
Total D. S. meats	16,459,361	21,032,107	43,191,233
Total all meats	196,662,391	184,359,777	213,150,835
P. S. lard	65,808,012	72,015,131	80,284,071
Other lard	9,914,826	7,891,916	11,542,363
Total lard	75,722,838	79,907,047	91,826,434
S. P. regular hams	44,477,618	36,378,381	41,315,123
S. P. skinned hams	66,183,422	58,829,145	70,295,255
S. P. bellies	47,792,830	44,365,925	46,185,405
S. P. picnics	21,537,151	23,517,579	11,826,372
D. S. bellies	11,335,855	16,987,060	34,568,768
D. S. fat backs	3,843,160	2,947,874	7,169,665

LARD AND MEAT EXPORTS.

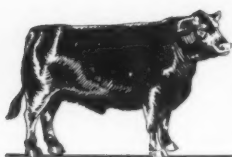
Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 927,880 lbs. of lard and 869,500 lbs. of meat.

Lard exports from the United States for the full week ended December 1 totaled 3,967,685 lbs. against 9,875,860 lbs. for the same week in 1933. For the packer year to date, exports of lard have totaled 23,655,665 lbs. against 40,043,313 lbs. in the like 1933 period.

Bacon and ham exports for the week ended December 1 totaled 1,699,100 lbs. against 2,703,000 lbs. for the corresponding week in 1933. For the packer year to date, exports of these products totaled 6,634,050 lbs. against 8,893,800 lbs. for the period from November 1 to December 2, 1933.

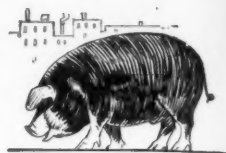
CANADIAN BRANDED BEEF.

Sales of branded beef in Canada during October, 1934, totaled 2,840,634 lbs., those for the same month in 1933 being 2,310,955 lbs. Sales of the first or red brand in October, 1934, amounted to 769,110 lbs. and those of the blue or second brand, 2,071,524 lbs.



Live Stock Markets

Weekly Review



CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, Dec. 6, 1934.

CATTLE—Compared with last Friday: Fed steers and yearlings, generally strong to 25c higher, all yearlings showing maximum upturn; common and medium grade weighty steers, 25@50c lower, these being shortfeds; light heifer and mixed yearlings reflected light steer advance. All grades light cattle more active than general; run heavies, with prices closer to comparable heavy kind than any time this season. Extreme top fed steers, \$10.25; best long yearlings, \$9.75; heifer yearlings, \$8.50. Supply heifers was relatively small, but cows were offered in excessive numbers; cutter and common beef cows, 25c lower; better grade beef cows, steady to weak; bulls, 25c higher; vealers, 25@50c higher.

HOGS—Compared with last Friday: Generally steady to strong; spots slightly higher; pigs, 25@50c up; week's top, \$6.30, highest in two months and highest for December in four years; closing top, \$6.15; late bulk better grade weights above 240 lbs., \$6.00@6.10; 200 to 240 lbs., \$5.60@6.00; 170 to 190 lbs., \$4.75@5.60; light lights, \$4.00@4.60; good pigs, \$2.75@3.75; good packing sows, \$5.60@5.75.

SHEEP—Compared with last Friday: Slaughter lambs, 50@65c higher; sheep, strong to 25c up; week's top native lambs to small killers, \$7.75; bulk better grades, \$7.25@7.65; closing bulk, \$7.50 upward; 79-lb. clipped lambs, \$6.90 largely; yearlings, \$5.75@6.60; slaughter ewes, \$2.00@2.75; top, \$3.00.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., Dec. 6, 1934.

CATTLE—Choice 908-lb. mixed yearlings and light weight fed steers, \$8.50 for top; several loads of well finished

offerings, \$7.00@8.00; best heavy steers, \$7.85, scaling 1,391 lbs.; bulk short fed steers and yearlings, \$4.50@6.25. Better grades slaughter she stock, about steady with week ago; less desirable kinds, 25@50c off, medium grade heifers showing full loss. Bulls are 15@25c higher; vealers, steady to 50c higher, a few selected lots up to \$6.50.

HOGS—Closing levels are steady to 10c lower on offerings scaling 210 lbs. and up; lighter weights, steady to 25c off. Late top, \$5.85, to all interests on desirable grades weighing 220 lbs. and up; late sales of 210 to 300 lbs., \$5.65@5.85; 170 to 200 lbs., \$4.75@5.60; better grades 140 to 160 lbs., \$3.50@4.50; 120 to 140 lbs., \$2.25@3.25; packing sows, \$5.25@5.60.

SHEEP—Fat lambs in demand at 25@40c higher rates. Best fed lambs scored \$7.50 Tuesday, while natives reached \$7.35. At close, most sales were noted at \$7.35 down. Choice shorn lambs, \$7.00 at high spot; later arrivals, \$6.75 down; odd head fat ewes, \$3.00; others, \$2.25@2.75.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., Dec. 6, 1934.

CATTLE—Compared with last Friday: Better kinds medium fleshed steers and all good and choice descriptions closed steady; other steers, 25c lower, some off 40c; good and choice mixed yearlings and heifers, 25c higher; common and medium grades, steady; cow stuff, 15@25c lower; beef kinds off most; sausage bulls, steady to 25c higher, best heavies showing advance; vealers, 25c higher. Bulk steers, \$4.50@7.50; top 1,093-lb. yearlings, \$8.30; best matured steers, \$8.00, 1,110 lbs.; top heavies, \$7.25, weight, 1,519 lbs. Most mixed yearlings and heifers, \$4.25@6.00; top mixed yearlings, \$7.85; best heifers, \$6.75; most cows, \$2.25@3.00; top, \$4.50; cutters and low cutters, \$1.25

@2.00. Session closed with top sausage bulls \$3.00; top vealers, \$7.25.

HOGS—Compared with last Friday: Hogs closed unevenly 10@15c lower; light lights and pigs, 15@25c lower; sows, about steady. Top of \$6.10 was registered late Thursday, final selling of 200 lbs. up, largely \$5.85@6.00; 170 to 190 lbs., \$4.90@5.75; 140 to 160 lbs., \$3.90@4.70; 100 to 130 lbs., \$2.00@3.75; sows, largely \$5.25@5.60.

SHEEP—Compared with close last week: Good and choice lambs advanced 25@50c; other classes, mostly steady. A top of \$7.75 was recorded late by butchers; top lambs to packers, \$7.50; good and choice kinds, largely \$7.25@7.50. Throwouts closed at \$3.50@5.50; fat ewes, largely \$1.75@2.50.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., Dec. 6, 1934.

CATTLE—Prices were held largely on a steady basis, better grades, strong to 25c higher; heifers, steady; cows, 25@40c lower; cutter grades off most. Bulls and vealers, about steady; choice 1,159-lb. steers, and 1,391-lb. and 1,280-lb. weights, \$9.00; choice 856-lb. heifers, \$7.25; 1,014-lb. weights, \$7.50.

HOGS—Compared with last Friday. Weights under 200 lbs., strong to 10c higher; heavier weights, weak to 10c lower. Thursday's top, \$5.85; good and choice 220 lbs. up, \$5.75@5.85; 190 to 220 lbs., \$5.25@5.75; 170 to 190 lbs., \$4.75@5.25; 150 to 170 lbs., \$4.00@4.25; 130 to 150 lbs., \$3.00@4.00; slaughter pigs, \$2.00@3.00; packing sows, \$5.40@5.60; stags, \$4.50@5.00.

SHEEP—All killing classes 25@50c up, with yearlings showing maximum upturn; Thursday's bulk sorted native and fed woolled lambs, \$7.15@7.25, top \$7.30; fed clipped lambs, up to \$6.60; good and choice yearlings, \$5.25@6.25; good and choice ewes, \$2.00@2.75.

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ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., Dec. 5, 1934.

CATTLE—Supplies of cattle here and in the aggregate were generous today and prices of slaughter steers and she stock were weak to 25c lower for the past two days. Small lots of good to choice 900- to 1,000-lb. fed steers earned \$7.00@8.00; other grain-feds, \$5.00@6.75; plainer short-feds down to \$5.00 or below, and common steers down to \$2.50. Good to choice fed heifers earned \$5.00@7.00; butcher sorts, \$3.50@4.50; plain kinds, \$1.50@3.00; beef cows, \$2.15@3.00 largely; cutter grades, \$1.00@2.00; most bulls, \$2.00@2.50; heavies, \$2.65@2.90; good to choice vealers, \$4.50@5.50.

HOGS—Hogs scaling 230 lbs. up held steady today but lighterweights and sows ruled 10c lower. Good to choice 230 to 325 lbs. made \$5.50@5.70; 180 to 220 lbs., \$4.85@5.50; 160 to 170 lbs., \$4.40@4.75; 140 to 150 lbs., \$3.25@4.00; 100- to 130-lb. killer pigs, \$2.25@3.25; good grade sows mostly \$5.30.

SHEEP—Slaughter lambs advanced 25c on Tuesday but the advance was lost today when good to choice kinds went to packers at \$6.75; common to medium kinds at \$4.50@5.50. Slaughter ewes sold at \$1.50@2.50.

SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., Dec. 6, 1934.

CATTLE—Better grade beef steers and yearlings, stronger; others, steady to 25c lower; plainer kinds at the full downturn. Load lots of choice 1,050- to 1,380-lb. weights, \$8.00@8.50; bulk, \$5.00@7.00. Choice to prime kosher heifers, \$8.10; carlots good to choice 800 lbs. down, \$5.50@6.60. Beef cows bulked at \$2.25@3.00; low cutters, down to \$1.25; practical top for medium bulls stood \$2.65; select vealers, \$6.00 sparingly.

HOGS—All slaughter classes, steady; closing top, \$5.85; bulk 210- to 300-lb. butchers, \$5.50@5.75; good to choice 180 to 210 lbs., \$4.85@5.50; 150 to 180 lbs., \$4.00@4.85; most 130 to 150 lbs., \$3.00@4.00; slaughter pigs, \$1.50@3.00; packing sows, \$5.35@5.40.

SHEEP—Week's top reached \$7.40 on sorted native and fed Western lambs, but on close dropped to around \$7.25; bulk, \$7.00@7.25; summer clipped lambs, \$6.65@6.85; yearlings, around 25c higher; fed offerings late, \$6.00; fat ewes, \$2.00@2.75.

LOS ANGELES LIVESTOCK.

Receipts of livestock at the Los Angeles Union Stock Yards during the five-day period ended November 30 totaled 4,938 cattle, 2,166 calves, 1,884 hogs and 1,411 sheep. In addition there was billed direct to packers 74 cars of cattle, 1 car of calves, 100 cars of hogs and 72 cars of sheep.

CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Dec. 4, 1934.

Hog receipts at 22 concentration points and 7 packing plants in Iowa and Minnesota reached record proportions for week day movement; butchers over 200 lbs., 10@15c lower; lighter weights, off 20@35c. Late sales good to choice 200 to 350 lbs., largely \$5.30@5.60; long railed deliveries, to \$5.65 or slightly higher; 200 to 220 lbs., \$5.10@5.45; 180 to 200 lbs., \$4.50@5.10; 160 to 180 lbs., \$3.75@4.60; better light lights, \$3.00@4.00; most packing sows, \$4.90@5.25, few \$5.45; big weights, down to \$4.70.

Receipts unloaded daily for the week ended Dec. 6, 1934, were as follows:

	This week.	Last week.
Fri., Nov. 30.....	24,700	25,800
Sat., Dec. 1.....	7,600	47,100
Sun., Dec. 3.....	34,800	60,500
Tues., Dec. 4.....	27,200	22,100
Wed., Dec. 5.....	52,400	19,300
Thurs., Dec. 6.....	54,700	Holiday

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week Nov. 28:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Nov. 28.	Prev. week.	Same week, 1933.
Toronto.....	\$5.75	\$5.00	\$5.25
Montreal.....	5.50	5.50	5.00
Winnipeg.....	4.25	4.50	4.00
Calgary.....	3.50	3.85	3.50
Edmonton.....	4.00	3.50	3.50
Prince Albert.....	2.25	2.25	2.50
Moose Jaw.....	3.00	3.25	3.25
Saskatoon.....	2.50	2.60	3.25

VEAL CALVES.

Toronto.....	\$7.50	\$7.00	\$7.75
Montreal.....	7.50	7.50	6.25
Winnipeg.....	5.50	5.50	7.00
Calgary.....	3.00	3.25	3.50
Edmonton.....	3.50	3.50	4.00
Prince Albert.....	2.25	2.50	3.00
Moose Jaw.....	3.50	3.00	5.00
Saskatoon.....	3.25	3.25	3.50

SELECT BACON HOGS.

Toronto.....	\$8.50	\$8.65	\$7.00
Montreal.....	8.50	8.50	7.10
Winnipeg.....	7.50	7.75	6.25
Calgary.....	7.45	7.05	6.35
Edmonton.....	7.40	7.50	5.90
Prince Albert.....	7.10	7.35	6.20
Moose Jaw.....	7.25	7.40	6.25
Saskatoon.....	7.10	7.25	6.20

GOOD LAMBS.

Toronto.....	\$7.00	\$7.35	\$7.25
Montreal.....	6.50	6.50	6.50
Winnipeg.....	6.25	6.50	6.00
Calgary.....	5.00	5.00	5.25
Edmonton.....	5.00	5.00	5.00
Prince Albert.....	4.50	4.50	3.75
Moose Jaw.....	5.00	5.00	4.50
Saskatoon.....	4.75	4.50	4.00

Careless work in hog scalding costs money. Read chapter 2 of "PORK PACKING," The National Provisioner's latest book.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Dec. 1, 1934:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Dec. 1.....	173,000	488,000	197,000
Previous week.....	238,000	635,000	172,000
1933.....	174,000	454,000	220,000
1932.....	197,000	628,000	333,000
1931.....	208,000	955,000	387,000
1930.....	177,000	517,000	344,000

Hogs at 11 markets:

Week ended Dec. 1.....	425,000
Previous week.....	564,000
1933.....	384,000
1932.....	524,000
1931.....	856,000
1930.....	458,000
1929.....	568,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Dec. 1.....	128,000	380,000	140,000
Previous week.....	170,000	475,000	106,000
1933.....	133,000	318,000	106,000
1932.....	150,000	448,000	222,000
1931.....	205,000	772,000	293,000
1930.....	131,000	384,000	235,000
1929.....	157,000	502,000	179,000

ST. LOUIS HOGS IN NOVEMBER.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for November, 1934, with comparisons, are reported by H. L. Sparks & Co.:

	Nov., 1934.	Nov., 1933.
Receipts, number.....	292,333	263,500
Average weights, lbs.	212	213
Top prices:		
Highest.....	\$6.20	\$4.45
Lowest.....	5.75	3.70
Average cost.....	5.63	3.96

A decided improvement in quality is expected from now on. There are still plenty of lights and pigs in the country, but with the difference in price between corn and hogs, it is thought quite a few of this kind will be moved to the market.

SAN FRANCISCO LIVESTOCK.

Livestock receipts at South San Francisco for the four days ended November 30 totaled 1,700 cattle, 175 calves, 4,900 hogs and 5,950 sheep. Of these totals 100 cattle, 35 calves, 4,150 hogs and 4,200 sheep were billed direct to packers.

CANADIAN MEAT IMPORTS.

Meat imports into Canada from the United States for October, 1934, with comparisons, are reported as follows:

	Oct., 1934.	Oct., 1933.	Total Imports, 1934.
	lbs.	lbs.	lbs.
Beef.....	3,921	1,755	20,839
Bacon and hams ..	747	1,091	12,319
Pork.....	316,600	3,522,779
Mutton and lambs ..	877	93	6,222
Lard.....	28,919	464,493	3,071,316
Lard compound	2,285	106,593	399,000

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KENNETH MURRAY
LIVE STOCK BUYING ORGANIZATION

Nashville, Tenn. Omaha, Neb.

Indianapolis, Ind.

Montgomery, Ala. Sioux City, Ia.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 1, 1934, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,494	5,962	7,828
Swift & Co.	3,599	6,198	10,227
Morris & Co.	2,481	6,325	7,587
Wilson & Co.	4,380	7,272	7,587
Geo. Amer. Prov. Co.	538	2,388	1,407
G. H. Hammond Co.	1,764	2,388	1,407
Shippers	12,453	8,813	12,880
Others	10,450	36,418	11,010

Brennan Packing Co., 4,068 hogs; Hygrade Food Products Corp., 853 hogs; Agar Packing Co., 5,482 hogs.

Total: 40,179 cattle; 9,286 calves; 78,055 hogs; 55,866 sheep.

Not including 2,410 cattle, 1,731 calves, 55,980 hogs and 9,653 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,840	1,154	5,199	2,935
Cudahy Pkg. Co.	2,208	990	1,045	3,177
Morris & Co.	1,759	748	1,407	1,407
Swift & Co.	2,370	1,305	10,621	2,536
Wilson & Co.	2,262	954	3,296	2,200
Independent Pkg. Co.	338
Others	2,925	178	4,533	63

Total: 15,164 cattle; 5,329 calves; 25,652 hogs; 12,378 sheep.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,478	10,797	3,283	3,283
Cudahy Pkg. Co.	4,196	7,561	4,035	4,035
Doid Pkg. Co.	662	4,949
Morris & Co.	2,116	940	569	569
Swift & Co.	3,947	6,177	3,839	3,839
Others	22,132

Eagle Pkg. Co., 6 cattle; Geo. Hoffman Pkg. Co., 23 cattle; Gt. Omaha Pkg. Co., 30 cattle; Omaha Pkg. Co., 93 cattle; J. Roth & Sons, 41 cattle; So. Omaha Pkg. Co., 47 cattle; Lincoln Pkg. Co., 72 cattle; Sinclair Pkg. Co., 242 cattle; Wilson & Co., 408 cattle.

Total: 15,361 cattle and calves; 52,556 hogs; 11,726 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,490	957	4,731	3,481
Swift & Co.	2,855	1,008	4,037	3,192
Morris & Co.	1,107	1,039	1,114	1,114
Hunter Pkg. Co.	869	2,684	89	89
Hell Pkg. Co.	2,027
Krey Pkg. Co.	3,868
Laclede Pkg. Co.	213	1,376
Shippers	2,651	2,833	24,246	711
Others	1,393	215	15,679	476

Total: 10,707 cattle; 6,052 calves; 50,762 hogs; 2,949 sheep.

Not including 2,644 cattle, 2,580 calves, 30,252 hogs and 2,930 sheep.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	10	209
Sieloff Pkg. Co.	41	3	569
Laclede Pkg. Co.	34	104
Swift & Co.	26
Sokolik Pkg. Co.	43	29	4	4
Glazer Pkg. Co.	16	16
Shippers	1,296	1,113
Others	297	140	222	22

Total: 423 cattle; 155 calves; 2,426 hogs; 1,192 sheep.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,346	535	9,041	5,346
Armour and Co.	5,414	597	9,313	5,715
Swift & Co.	1,572	474	5,493	4,093
Shippers	1,433	10,986	1,595
Others	353	6	87

Total: 11,118 cattle; 1,612 calves; 34,870 hogs; 16,749 sheep.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,242	545	14,778	5,669
Armour and Co.	2,612	592	13,292	2,972
Others	1,263	45	1,176

Total: 6,117 cattle; 1,182 calves; 29,246 hogs; 8,641 sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,685	617	1,469	990
Wilson & Co.	3,875	459	1,590	281
Others	220	15	416

Total: 5,778 cattle; 1,101 calves; 3,415 hogs; 1,241 sheep.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	833	486	2,096	883
Doid Pkg. Co.	334	33	1,400
Wichita D. B. Co.	9
Dunn-Ostertag	40
Fred W. Doid	79	249	1	1
Sunflower Pkg. Co.	48	115

Total: 1,343 cattle; 519 calves; 3,920 hogs; 884 sheep.

Not including 1,203 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,749	448	2,947	2,358
Swift & Co.	524	67	4,078	4,517
Others	948	185	3,029	1,702

Total: 3,221 cattle; 700 calves; 9,034 hogs; 8,577 sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,109	2,374	11,424	5,293
Cudahy Pkg. Co.	682	831
Swift & Co.	4,048	3,995	17,485	7,484
United Pkg. Co.	1,507	156	2,474
Others	1,798	7	6,112

Total: 11,744 cattle; 7,363 calves; 35,021 hogs; 15,257 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	3,050	3,700	11,460	1,901
U.D.P., N.Y.	18
Omaha Pkg. Co., Chi	283
The Layton Co.	739
R. Gunz & Co.	79	29	14	14
Armour & Co., Mil.	1,239	1,943
Shippers	234	14	32	15
Others	335	200	12	197

Total: 5,361 cattle; 5,926 calves; 12,281 hogs; 2,127 sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,285	446	16,091	1,600
Armour and Co.	949	220	1,200	28
Hilgemier Bros.	10	870
Brown Bros.	90	14	75
Stump Bros.	97
Meler Pkg. Co.	88	4	152
Indiana Prov. Co.	10	15	80
Schussler Pkg. Co.	38	210
Mass Hartman Co.	19	17
Art. Wabnitz	5	31
Shippers	1,083	1,139	19,212	6,249
Others	283	48	723	89

Total: 3,880 cattle; 1,974 calves; 38,770 hogs; 7,975 sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	137
Ideal Pkg. Co.	10	403
E. Kahn's Sons Co.	1,230	236	4,430	528
J. Lohrey Pkg. Co.	1	258
H. H. Meyer Pkg. Co.	25	2,272
A. Sander Pkg. Co.	3	617
J. Schlachter's Sons.	180	113	107
J. F. Schroth Pkg. Co.	10	2,736
Shippers	344	162	22
Others	398	284	2,377	218

Total: 1,182 cattle; 457 calves; 134 hogs; 1,146 sheep.

Not including 1,146 cattle, 79 calves, 1,082 hogs and 182 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Dec. 1, 1934, with comparisons:

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	40,179	42,318	34,674
Kansas City	15,164	28,925	20,292
Omaha	15,361	22,155	20,140
East St. Louis	10,707	10,527	12,162
St. Joseph	6,117	583
St. Louis	11,118	11,324	10,822
Oklahoma City	5,778	5,105	3,271
Wichita	1,343	1,033	1,376
Denver	3,221	3,929	3,730
St. Paul	11,744	16,609	8,800
Milwaukee	5,361	6,183	4,771
Indianapolis	3,880	5,122	4,601
Cincinnati	3,240	3,452	2,202

Total: 213,618 cattle; 162,709 calves; 133,301 hogs; 151,702 sheep.

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	78,055	88,189	53,763
Kansas City	25,652	22,420	22,626
Omaha	52,556	71,580	36,368
East St. Louis	59,762	52,822	38,764
St. Joseph	2,426	3,374
St. Louis	29,246	26,332	29,375
Oklahoma City	34,870	50,988	28,146
Wichita	5,415	3,831	4,071
Denver	3,929	4,238	2,897
St. Paul	9,054	8,851	2,597
Milwaukee	35,021	55,172	38,793
Indianapolis	12,281	18,956	16,210
Cincinnati	38,770	59,338	40,064
Others	13,338	20,112	11,619

Total: 398,375 cattle; 482,929 calves; 329,397 hogs; 151,702 sheep.

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	55,866	22,622	41,844
Kansas City	12,378	8,608	14,889
Omaha	11,728	8,184	22,056
East St. Louis	7,949	5,181	6,915
St. Joseph	1,392	1,678
St. Louis	8,941	6,029	14,915
Oklahoma City	16,749	8,059	13,805
Wichita	1,241	424	792
Denver	884	566	551
St. Paul	8,577	12,717	12,557
Milwaukee	15,257	17,731	13,050
Indianapolis	2,127	1,505	2,045
Cincinnati	7,975	4,096	5,722
Others	1,146	1,976	917

Total: 151,702 cattle; 97,068 calves; 151,731 hogs; 151,731 sheep.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 26	16,687	2,680	41,876	10,891
Tues., Nov. 27	12,966	2,152	39,181	11,786
Wed., Nov. 28	10,217	2,035	25,089	13,378
Thurs., Nov. 29	Holiday
Fri., Nov. 30	5,851	1,133	21,068	23,028
Sat., Dec. 1	200	100	6,000	1,500

Total this week: 45,961 cattle; 8,120 calves; 133,244 hogs; 60,582 sheep.

Previous week: 42,639 cattle; 8,547 calves; 160,659 hogs; 23,023 sheep.

Year ago: 53,919 cattle; 9,318 calves; 119,253 hogs; 49,450 sheep.

Two years ago: 37,484 cattle; 8,533 calves; 155,986 hogs; 70,063 sheep.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 26	3,479	367	1,870	2,983
Tues., Nov. 27	3,291	345	2,000	5,519
Wed., Nov. 28	3,550	337	2,403	2,296
Thurs., Nov. 29	Holiday
Fri., Nov. 30	1,854	212	2,810	5,181
Sat., Dec. 1	100	100	500	100

Total this week: 12,274 cattle; 1,361 calves; 6,682 hogs; 12,989 sheep.

Previous week: 11,965 cattle; 624 calves; 6,351 hogs; 4,590 sheep.

Year ago: 5,319 cattle; 266 calves; 4,076 hogs; 7,717 sheep.

Two years ago: 14,914 cattle; 983 calves; 19,593 hogs; 16,494 sheep.

Total receipts for month and year to Dec. 1, with comparisons:

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Dec. 1.	\$ 7.50	\$ 5.60	\$ 2.00	\$ 6.85
Previous week	7.15	5.70	1.85	5.80
1933	5.20	3.50	2.50	6.05
1932	5.95	3.25	1.75	6.70
1931	7.35	4.80	2.10	5.50
1930	11.10	8.25	3.10	7.85
1929	12.60	9.10	4.85	12.50

Av. 1929-1933: \$

RECEIPTS AT CENTERS

SATURDAY, DECEMBER 1, 1934.

	Cattle.	Hogs.	Sheep.
Chicago	200	6,000	1,500
Kansas City	300	300	400
Omaha	200	3,000	1,200
St. Louis	250	3,000	100
St. Joseph	100	1,600	500
St. Paul	300	1,800	600
Fort Worth	800	2,500	1,700
Milwaukee	350	100	50
Denver	1,100	400	1,800
Louisville	200	300	100
Wichita	800	200	200
Indianapolis	200	3,000	200
Pittsburgh	100	300	200
Cincinnati	400	1,200	100
Buffalo	100	500	200
Nashville	200	400	200
Oklahoma City	200	200	200

MONDAY, DECEMBER 3, 1934.

Chicago	16,000	29,000	14,000
Kansas City	12,000	7,000	3,000
Omaha	11,000	17,000	6,000
St. Louis	4,800	15,500	2,500
St. Joseph	2,800	10,500	3,000
St. Paul	5,000	13,500	6,000
Fort Worth	4,400	6,500	5,500
Milwaukee	5,000	600	400
Denver	1,000	2,500	900
Louisville	3,400	2,900	2,800
Wichita	900	400	400
Indianapolis	1,500	10,000	3,000
Pittsburgh	900	1,800	1,000
Cincinnati	1,300	4,600	300
Buffalo	2,400	5,200	1,800
Cleveland	900	1,400	3,000
Nashville	200	600	500
Oklahoma City	1,400	900	300

TUESDAY, DECEMBER 4, 1934.

Chicago	14,000	42,000	13,000
Kansas City	6,100	7,000	4,000
Omaha	7,500	17,500	5,500
St. Louis	4,000	13,500	1,800
St. Joseph	2,900	13,000	2,000
St. Paul	4,000	13,500	6,000
Fort Worth	2,500	7,500	2,700
Milwaukee	1,800	500	300
Denver	1,200	2,500	600
Louisville	600	1,600	1,000
Wichita	100	500	400
Indianapolis	2,000	12,000	2,000
Pittsburgh	100	500	800
Cincinnati	700	5,000	900
Buffalo	400	900	200
Cleveland	300	800	2,200
Nashville	200	500	500
Oklahoma City	1,400	900	300

WEDNESDAY, DECEMBER 5, 1934.

Chicago	12,000	41,000	17,000
Kansas City	5,100	8,000	3,000
Omaha	8,000	18,500	7,000
St. Louis	3,500	15,000	1,800
St. Joseph	2,200	12,500	1,200
St. Paul	3,500	14,000	5,000
Fort Worth	3,700	12,000	5,000
Milwaukee	2,700	500	600
Denver	1,400	3,500	800
Louisville	300	1,200	800
Wichita	400	500	300
Indianapolis	1,200	9,000	2,500
Pittsburgh	400	800	1,000
Cincinnati	1,200	3,600	500
Buffalo	500	1,300	900
Cleveland	400	900	2,600
Nashville	300	500	400
Oklahoma City	1,400	1,400	300

THURSDAY, DECEMBER 6, 1934.

Chicago	8,000	35,000	15,000
Kansas City	3,000	5,500	2,000
Omaha	5,500	15,000	6,000
St. Louis	3,500	14,500	1,500
St. Joseph	1,500	9,500	2,000
St. Paul	3,500	10,500	3,500
Fort Worth	3,700	11,500	4,000
Milwaukee	1,500	500	800
Denver	1,400	2,000	400
Louisville	300	1,000	2,200
Wichita	100	500	300
Indianapolis	100	500	400
Pittsburgh	300	500	300
Cincinnati	100	800	1,800
Buffalo	300	1,500	500
Cleveland	200	300	1,200
Nashville	100	400	300
Oklahoma City	1,000	800	400

FRIDAY, DECEMBER 7, 1934.

Chicago	3,000	29,000	11,000
Kansas City	800	4,000	1,200
Omaha	2,200	12,500	4,500
St. Louis	1,500	12,000	2,000
St. Joseph	1,200	10,500	2,000
St. Paul	1,500	9,500	2,500
Fort Worth	3,700	10,000	4,000
Milwaukee	1,300	1,000	300
Denver	400	1,500	4,200
Wichita	400	1,000	100
Indianapolis	500	8,000	1,500
Pittsburgh	100	1,800	800
Cincinnati	1,100	4,800	400
Buffalo	400	2,800	1,300
Oklahoma City	800	1,200	200

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, Dec. 6, 1934:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd.-ch.	\$4.00@ 4.75	\$3.80@ 4.75	\$3.25@ 4.65	\$3.25@ 4.65	\$3.25@ 4.60
Lt. wt. (160-180 lbs.) gd.-ch.	4.50@ 5.35	4.50@ 5.50	4.00@ 5.25	4.15@ 5.40	4.25@ 5.00
(180-200 lbs.) gd.-ch.	5.15@ 5.75	5.40@ 5.90	4.75@ 5.90	5.00@ 5.70	4.75@ 5.40
Med. wt. (200-220 lbs.) gd.-ch.	5.60@ 6.00	5.80@ 6.05	5.25@ 5.80a	5.40@ 5.85	5.15@ 5.60
(220-250 lbs.) gd.-ch.	5.50@ 6.10	5.95@ 6.10	5.60@ 5.85	5.70@ 5.85	5.40@ 5.80
Hvy. wt. (250-290 lbs.) gd.-ch.	6.00@ 6.15	6.00@ 6.10	5.75@ 5.85	5.70@ 5.85	5.65@ 5.80
(290-350 lbs.) gd.-ch.	6.00@ 6.10	5.90@ 6.05	5.75@ 5.85	5.70@ 5.85	5.50@ 5.80

PACKING SOWS:

(275-350 lbs.) good	5.60@ 5.80	5.40@ 5.60	5.50@ 5.65	5.40@ 5.65	5.30@ 5.40
(350-425 lbs.) good	5.60@ 5.75	5.30@ 5.50	5.40@ 5.50	5.30@ 5.50	5.15@ 5.40
(425-550 lbs.) good	5.50@ 5.70	5.15@ 5.40	5.35@ 5.50	5.15@ 5.40	5.00@ 5.30
(275-550 lbs.) medium	4.75@ 5.60	4.25@ 5.15	4.00@ 5.50	4.50@ 5.40	4.60@ 5.30

SLAUGHTER PIGS:

(100-130 lbs. gd.-ch.)	2.75@ 4.00	2.25@ 3.75	2.00@ 3.35	1.50@ 3.25	2.25@ 3.25
Av. cost & wt. Wed. (pigs ex.)	5.57-213 lbs.	5.63-218 lbs.	5.02-200 lbs.	5.12-204 lbs.

Slaughter Cattle, Calves and Vealers:

STEERS:

(550-5 lbs.) choice	7.75@ 9.25	7.00@ 8.25	6.25@ 8.25	6.25@ 8.35	6.50@ 8.25
Good	6.25@ 8.50	6.00@ 8.00	5.50@ 7.75	5.40@ 7.65	5.65@ 7.60
Medium	4.50@ 6.50	4.00@ 6.25	4.00@ 6.50	3.75@ 5.50	3.85@ 5.75
Common	2.75@ 4.50	3.00@ 4.00	2.25@ 4.00	2.75@ 4.00	2.40@ 4.10

HEIFERS:

(900-1100 lbs.) choice	8.50@ 9.75	8.00@ 8.50	7.75@ 8.75	7.65@ 8.50	7.80@ 8.75
Good	6.50@ 9.25	6.25@ 8.25	5.75@ 8.00	5.50@ 7.75	5.75@ 8.00
Medium	4.50@ 6.50	4.00@ 6.50	4.00@ 5.75	4.00@ 5.75	4.10@ 5.85
Common	3.00@ 4.75	3.25@ 4.25	2.25@ 4.25	2.75@ 4.00	2.65@ 4.35

STOCKERS:

(1100-1300 lbs.) choice	9.25@ 10.25	8.25@ 8.75	8.00@ 9.25	7.75@ 8.75	8.00@ 9.00
Good	6.50@ 9.50	6.50@ 8.25	5.75@ 8.25	5.75@ 7.85	6.00@ 8.25
Medium	4.75@ 6.50	4.25@ 6.75	4.25@ 6.25	4.00@ 6.00	4.35@ 6.15

STOCKERS:

(1300-1500 lbs.) choice	9.50@ 10.25	8.25@ 8.75	8.25@ 9.25	7.85@ 8.75	8.25@ 9.00
Good	6.50@ 9.50	6.75@ 8.25	6.25@ 8.25	6.00@ 7.85	6.15@ 8.25

HEIFERS:

(550-750 lbs.) choice	7.50@ 8.50	6.75@ 7.50	6.50@ 7.25	6.75@ 7.50	6.65@ 7.65
Good	5.50@ 7.50	6.00@ 6.75	5.00@ 6.50	5.00@ 6.75	4.85@ 6.65
Com-med.	2.50@ 5.50	3.75@ 6.00	2.50@ 5.50	2.25@ 5.00	2.15@ 5.00

HEIFERS:

(750-900 lbs.) gd.-ch.	5.50@ 8.75	5.00@ 7.50	5.00@ 7.05	4.85@ 7.75
Com-med.	2.50@ 5.50	2.50@ 5.00	2.25@ 5.00	2.25@ 4.85

COWS:

Good	3.25@ 5.25	3.25@ 4.00	3.15@ 4.25	3.25@ 4.00	3.15@ 4.00
Com-med.	2.00@ 3.25	2.25@ 3.25	2.10@ 3.15	2.00@ 3.25	2.00@ 3.15
Low-cut-out	1.50@ 2.00	1.00@ 2.25	1.25@ 2.10	1.25@ 2.00	1.00@ 2.00

BULLS: (Yrly. Ex.) (Beef)

Good	2.75@ 3.75	3.00@ 3.50	2.75@ 3.25	2.65@ 3.00	2.60@ 3.15
Cut-med.	2.40@ 3.35	2.00@ 3.00	1.75@ 2.75	1.65@ 2.65	1.75@ 2.75

VEALERS:

Gd.-ch.	5.50@ 7.00	6.25@ 7.25	4.50@ 6.00	5.00@ 6.50	4.50@ 6.00
Medium	4.50@ 5.50	5.00@ 6.25	3.50@ 4.50	3.00@ 5.00	3.50@ 4.50
Cul-com.	3.00@ 4.50	1.75@ 5.00	2.00@ 3.50	2.00@ 3.00	2.00@ 3.50

CALVES:

(250-500 lbs.) gd.-ch.	4.50@ 7.00	5.50@ 6.75	3.50@ 5.50	3.50@ 5.75	4.00@ 6.25
Com-med.	2.50@ 4.50	2.50@ 5.50	1.50@ 3.50	2.00@ 3.50	2.50@ 4.00

Slaughter Sheep and Lambs:

LAMBS:

(90 lbs. down) gd.-ch.*	6.85@ 7.60	7.00@ 7.75	7.00@ 7.30	6.85@ 7.40	6.50@ 7.00
Com-med.	5.75@ 7.00	4.00@ 7.00	5.25@ 7.00	5.00@ 6.85	4.50@ 6.50

YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	5.75@ 6.35	5.50@ 6.00	5.25@ 6.25	5.50@ 6.25	5.00@ 5.50
Medium	5.25@ 6.50	4.75@ 5.50	4.75@ 5.25	4.75@ 5.50	4.25@ 5.00

EWES:

(90-120 lbs.) gd.-ch.	2.00@ 2.75	2.00@ 2.50	2.00@ 2.75	2.25@ 2.85	2.00@ 2.50
(120-150 lbs.) gd.-ch.	1.85@ 2.75	1.75@ 2.25	1.75@ 2.50	2.00@ 2.65	1.50@ 2.50
(All weights) com-med.	1.50@ 2.00	1.25@ 2.00	.75@ 2.00	1.25@ 2.25	.75@ 2.00

*Quotations based on ewes and wethers.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 16 centers for the week ended December 1, 1934:

CATTLE.					Total	475,819	596,349	462,837
	Week ended Dec. 1.	Prev. week.	Cor. 1933.					
Chicago	30,136	31,540	10,415	Chicago	52,030	22,007	42,418	
Kansas City	20,483	30,019	23,203	Kansas City	12,378	8,008	14,880	
Omaha	14,454	22,510	18,263	Omaha	14,626	12,813	27,083	
East St. Louis	11,275	14,524	15,001	East St. Louis	7,238	5,181	6,134	
St. Joseph	6,724	6,276	6,590	St. Joseph	8,641	6,029	14,022	
St. Paul	8,257	12,577	10,822	St. Paul	15,154	7,699	13,805	
Fort Worth	1,967	1,856	1,831	Wichita	884	508	551	
Philadelphia	2,777	3,769	3,931	Fort Worth	3,729	2,408	2,724	
Indianapolis	1,897	2,785	1,748	Philadelphia	5,969	7,897	6,516	
New York & Jersey City	1,382	1,821	1,412	Indianapolis	1,834	1,857	2,305	
Oklahoma City	8,401	8,986	8,633	New York & Jersey City	54,005	62,784	51,785	
Cincinnati	6,911	6,169	3,780	Oklahoma City	1,241	424	792	
Denver	3,236	2,577	3,139	Cincinnati	1,215	1,404	1,255	
St. Paul	3,673	5,535	3,917	Denver	2,777	7,646	12,457	
Milwaukee	9,946	14,347	7,996	St. Paul	13,977	19,110	12,525	
	4,873	5,620	4,771	Milwaukee	2,127	1,442	2,045	
				Total	197,925	167,905	211,213	

STOCK SHOW MEAT EXHIBITS.

(Continued from page 13.)

Exhibits at "Ye Meat Shoppe" were installed in the East mezzanine floor of the new exposition building in space specially prepared for them, which will come to be known at future International shows as the "meat gallery." Sixty feet of glass-fronted coolers were built, insulated throughout with United corkboard under the personal direction of vice president Edwin C. Ward of United Cork Companies, and maintained at low temperatures with special refrigeration equipment.

Staff of the National Livestock and Meat Board supervising these exhibits included R. C. Pollock, secretary-manager; R. B. Davis, publicity director; Max Cullen, head of the meat merchandising department, assisted by P. A. Goesser and R. O. Roth, Miss Inez Willson, home economics director; Miss Anna Boller, nutrition department; and Miss F. Plondke, field representative.

U. S. GIVES MEAT FACTS.

A U. S. Department of Agriculture exhibit containing displays of interest and value to livestock producers and consumers was a feature of the International show.

For the consumer there were recipes of meat dishes to fit every pocketbook, among which low-costing cuts were features. Many of these dishes, garnished and ready for the table, were shown. One display, labeled "How to Know Good Meats," features government grading of beef and lamb and explains what government grade marks mean. "Meat Grading and Stamping Is Your Guide to Quality," signs in this display read.

In another display charts and dioramas showed the effect of the drought on livestock feed supplies and the results of the government curtailment program on livestock populations.

Production of feedstuffs in 1934, compared with the 10-year average, was as follows: Hay, 73.2 per cent; feed grains, 58 per cent; pasture, 70.1 per cent. On January 1, 1935, the Department of Agriculture estimates, the livestock population will be as follows: Cattle, 57,000,000 head; hogs, 41,000,000; sheep, 46,000,000.

Further information on feed supplies was given in another display which drew a comparison between the corn supply and the requirements for the coming year. From 1928 to 1933 the country's yearly corn requirements have averaged 2.6 billion bushels. Production of corn in 1935, providing a normal yield is obtained, will be approximately 2 3/4 billion bushels. Had no measures been instituted to limit the corn crop, corn production next season might have been 2.85 billion bushels.

Many other government displays in which essential information was brought out with dioramas, charts and diagrams had been designed for the particular benefit of the farmer. Among

these were dioramas showing the effects of wind and water erosion and how to prevent this land damage; livestock feeding information, particularly the values of the various roughages; seed selection to secure higher yields and better grain quality, etc.

Government representatives attending the exposition included Dr. John R. Mohler, chief, Bureau of Animal Industry, and the following members of the B. A. I. staff: Dr. H. C. McPhee, Dr. C. D. Lowe, Dr. Paul Howe, Dr. A. E. Wight, Dr. C. G. Potts, K. F. Warner, C. G. Hankins, E. Z. Russell, A. T. Semple, A. L. Shrader and R. S. Allen. Also B. F. McCarthy, chief marketing specialist, Bureau of Agricultural Economics, and A. T. Edinger, John Burgess, C. F. Duvall and M. T. Foster of the same bureau.

MEAT JUDGING CHAMPIONS.

A trio of animal husbandry students from Kansas State College were 1934 meat judging champions of the intercollegiate meat judging contest at the International Livestock Exposition. Coached by Prof. D. L. Mackintosh, the Kansans ran up a total score of 2414 points out of a possible 2700 points. Winners of first place in the 1931 contest, this victory gives them two legs on the trophy offered by the National Livestock and Meat Board. The contest has been sponsored annually since 1926 by the Board in cooperation with the International management.

Pressing the Kansas team closely for second place honors with 2410 points, the University of Nebraska team was second; South Dakota State College, third; Ontario (Canada) Agricultural College, fourth; Pennsylvania State College, fifth; University of Minnesota, sixth; Iowa State College, seventh; Ohio State University, eighth, and the Massachusetts State College in ninth place. In the team competition Kansas took high honors in beef, Ontario was first in judging pork, with Nebraska first in judging lamb.

HIDE MEN ELECT OFFICERS.

A large, enthusiastic and highly vocal attendance made the annual banquet of the Hide and Leather Ass'n of Chicago, held Monday evening, Dec. 3, at the Medinah Club, one of the most interesting meetings in years. Election of officers for the coming year took up considerably more time than expected, due to a Sinn Fein rebellion led by John Dooley, who modestly headed his own ticket. The "rebels" were given every "break" possible under suspension of the rules, but the regular ticket presented by the nominating committee carried by a large majority. Geo. H. Elliott was re-elected chairman of the board; T. P. Gibbons, Cudahy Packing Co., was re-elected president; C. S. Howell, Howes Bros. Co., first vice-president; Wm. E. Bormann, Wilder & Co., second vice-president; G. D. Fitch, Wilson & Co., third vice-president; C.

F. Becking, secretary-treasurer. New directors elected, in addition to hold-over directors, included Carl Jopke, Jack Emery, R. P. Heald, Nick Beucher, B. Burke and A. B. Lapham.

N. Y. HIDE FUTURE PRICES.

Saturday, Dec. 1, 1934—Old Contracts—Close: Dec. 6.70n; sales none. Closing unchanged. Standard—Close: Dec. 8.20@8.21 sales; Mar. 8.50@8.60; June 8.87@8.94; Sept. 9.21 sale; Dec. (1935) 9.45n; sales 10 lots. Closing 3 lower to 2 higher.

Monday, Dec. 3, 1934—Old Contracts—Close: Dec. 6.70n; sales none. Closing unchanged. Standard—Close: Dec. 8.12 sale; Mar. 8.52@8.60; June 8.84 sale; Sept. 9.10@9.20; Dec. (1935) 9.45 sale; sales 15 lots. Closing 11 lower to 2 higher.

Tuesday, Dec. 4, 1934—Old Contracts—Close: Dec. 6.95n; sales none. Closing 25 higher. Standard—Close: Dec. 8.45n; Mar. 8.72@8.80; June 9.08@9.10; Sept. 9.35 sale; sales 98 lots. Closing 20@33 higher.

Wednesday, Dec. 5, 1934—Old Contracts—Close: Dec. 7.00n; sales none. Closing 5 higher. Standard—Close: Dec. 8.45n; Mar. 8.75@8.82; June 9.11@9.12; Sept. 9.45 sale; sales 85 lots. Closing unchanged to 10 higher.

Thursday, Dec. 6, 1934—Old Contracts—Close: Dec. 7.00n; sales none. Closing unchanged. Standard—Close: Dec. 8.40@8.50; Mar. 8.75@8.83; June 9.12@9.15; Sept. 9.40@9.44; sales 48 lots. Closing 5 lower to 1 higher.

Friday, Dec. 7, 1934—Old Contracts—Close: Dec. 7.10n; sales none. Closing 10 higher. Standard—Close: Dec. 8.53@8.60; Mar. 8.88 sale; June 9.23 sale; Sept. 9.55 sale; Dec. (1935) 9.85 sale; sales 64 lots. Closing 11@15 higher.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended December 1, 1934, were 5,456,000 lbs.; previous week, 8,451,000 lbs.; same week last year, 3,900,000 lbs.; from January 1 to December 1 this year, 235,266,000 lbs.; same period a year ago, 209,231,000 lbs.

Shipments of hides from Chicago for the week ended December 1, 1934, were 6,857,000 lbs.; previous week, 9,710,000 lbs.; same week last year, 5,514,000 lbs.; from January 1 to December 1 this year, 281,552,000 lbs.; same period a year ago, 240,078,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, for the week ended Nov. 24, 1934:

Week ending:	New York.	Boston.	Phila.
Nov. 24, 1934.....	7,787
Nov. 17, 1934.....	9,913
Nov. 10, 1934.....	19,808	12,948
Nov. 3, 1934.....	4,846
	783,796	59,225	40,238
Nov. 25, 1933.....	30,910
Nov. 18, 1933.....	27,869	800
	1,457,728	82,257	80,891



Hides and Skins

Weekly Market Review

Chicago.

PACKER HIDES—There was a scattered trade throughout the week in the big packer hide market, with total sales of about 60,000 hides confirmed so far. Gradually advancing prices on the Hide Exchange brought in trader buying on light native cows and branded cows at $\frac{1}{4}$ c over prices such buyers paid last week; extreme light native steers sold in a moderate way, reported to be for tanner account, at $\frac{1}{4}$ c over last trading price.

Tanners continue to bid their last paying prices for hides and packers have refused such bids so far, with their ideas $\frac{1}{2}$ c higher on all descriptions.

The strength in the Hide Exchange futures has resulted in a lack of the expected offerings of re-sale hides and, to this extent, has strengthened packers' position. This is also expected to result in the bulk of the large stocks of light hides in Exchange warehouses being carried for a considerable time.

Car all heavy native steers, Oct.-Nov. take-off, sold early at $10\frac{1}{2}$ c; this was paid earlier in some quiet trading and is available for more; last sale of straight weights was basis 10c, but $10\frac{1}{4}$ c now available. Total of 7,200 extreme light native steers sold at 8c, reported tanner business.

Bids of $9\frac{1}{2}$ c for butt brands, 9c for Colorados, $9\frac{1}{2}$ c for heavy Texas steers and $8\frac{1}{2}$ c for light Texas declined, asking $\frac{1}{2}$ c more.

Total of 10,100 heavy native cows sold early at $8\frac{1}{2}$ c, steady. One packer sold 2,000 light native cows early at $7\frac{1}{2}$ c, to traders, with 45-day shipping instructions specified; also 5,000 branded cows at $7\frac{1}{2}$ c. Later total of 9,000 light cows moved to traders at 8c, and 10,000 branded cows at $7\frac{1}{2}$ c; destination of some sales not known.

All packers sold total of 6,500 Nov.-Dec. native bulls at 7c, steady.

SMALL PACKER HIDES—Chicago small packer all-weights, without drought slaughter, quoted nominally around $7@7\frac{1}{2}$ c, selected, for natives, branded $\frac{1}{2}$ c less. Outside small packer lots moving from $6\frac{1}{2}@7$ c, selected, for free of drought stock, down to 6c.

Local small packer association sold car each, Colorados 9c, heavy native cows $8\frac{1}{2}$ c, branded cows $7\frac{1}{2}$ c, 1,000 extreme light native steers 8c, and 2,000 light native cows $8\frac{1}{2}$ c, Nov.-Dec. take-off full big packer market.

In Pacific Coast market, 40,000 Nov. hides moved at $7\frac{1}{2}$ c for steers and $6\frac{1}{4}$ c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—In South American market, 4,000 Rosa-

rios sold early to Germany at $58\frac{1}{2}$ pesos, equal to $9\frac{1}{2}$ c, c.i.f. New York, as against $59\frac{1}{4}$ pesos or $9\frac{1}{8}@10\frac{1}{4}$ c last week. Later 10,000 LaPlantas and Rosarios sold to United States, half at $58\frac{1}{4}$ pesos and balance at 59, or about $9\frac{1}{2}$ c.

COUNTRY HIDES—Prices in the country hide market are about unchanged. The advances paid in the packer market by hide exchange traders for light cows have not had much effect on country prices. All-weights quoted $5\frac{1}{4}@5\frac{1}{2}$ c, selected, delivered, for trimmed hides. Heavy steers and cows recently sold at $4\frac{1}{2}$ c, flat, for untrimmed, equal to about $5\frac{1}{4}$ c, selected, trimmed; however, market generally quoted $5@5\frac{1}{4}$ c, and 5c reported available for heavy cows. Buff weights quoted $5\frac{1}{2}$ c bid and $5\frac{1}{4}$ c asked for trimmed hides. Extremes sold at 6c, untrimmed, and trimmed quoted $6\frac{1}{4}@6\frac{1}{2}$ c, some asking slightly higher. Bulls quoted around $3\frac{1}{2}@4$ c; glues $3\frac{3}{4}@4\frac{1}{4}$ c. All-weight branded about $4\frac{1}{4}$ c, flat, less Chicago freight.

CALFSKINS—Packers fairly well sold up on calfskins to Nov. 1, and at some points into early Nov., with last trading at 15c for picked point northern heavies $9\frac{1}{2}/15$ -lb., and 13c for lights under $9\frac{1}{2}$ -lb., and also 13c for Milwaukee all-weights. Bids of 15c for Nov. northern heavies have been declined, while asking prices of $15\frac{1}{2}@16$ c have not resulted in business so far.

Car $8/10$ -lb. Chicago city calfskins sold late this week at 10c, steady; bids of 12c, last trading price, reported for $10/15$ -lb., apparently none offered but some talk $\frac{1}{2}$ c higher. Outside cities, $8/15$ -lb., quoted around $10\frac{1}{2}$ c; mixed cities and countries $8\frac{1}{2}@9$ c; straight countries about $7\frac{1}{2}$ c. Chicago city light calf and deacons last sold at 75c and this is bid.

KIPSKINS—Packer southern native kipskins last sold at $9\frac{1}{2}$ c, indicating $10\frac{1}{2}$ c market for northern, with 11c asked. Last sale of over-weights was at $9\frac{1}{2}$ c for northern. Aug. forward branded kips sold last week at $7\frac{1}{2}$ c; a few more available.

Chicago city kipskins 9c bid and $9\frac{1}{2}$ c last paid and asked. Outside cities quoted $9@9\frac{1}{2}$ c, nom.; mixed cities and countries about $7\frac{1}{2}$ c; straight countries around 7c.

Packer regular slunks last sold at 65c.

HORSEHIDES—Market about unchanged, with good city renderers quoted $\$2.50@2.75$, top asked; mixed city and country lots $\$2.20@2.40$.

SHEEPSKINS—Dry pelts quoted 11 @12c, delivered Chicago, for full wools, short wools half-price. Shearlings in very light supply, as the season is get-

ting late; last trading prices for straight cars were 45c for No. 1's, 35c for No. 2's, and 25c for clips; these prices have been declined account lack of offerings. Some No. 1's have sold alone at $47\frac{1}{2}$ c, but some packers decline to sell that basis, since it is necessary to shade prices on other grades about 5c to move them alone. Pickled skins continue unchanged, with market quotable $\$2.75@3.00$, some trading recently reported at both levels; inside price closer to market but top generally asked. Big packer lamb pelts quoted $\$1.35@1.40$ per cwt. live lamb, or $\$1.10@1.20$ each for that quality and weight; an independent packer secured $\$1.32\frac{1}{2}$ per cwt. Outside small packer pelts around $\$1.00@1.10$ per cwt., or $65@75$ c each.

New York.

PACKER HIDES—One packer moved 600 Nov.-Dec. native steers early this week at 11c, steady price. A few Nov. branded steers still held, with last trading at $9\frac{1}{2}$ c for butt brands and 9c for Colorados; packers have been asking $\frac{1}{2}$ c more.

CALFSKINS—Market active on calfskins, with upwards of 70,000 packer and collector skins sold at prices fully steady to 5c higher. Collectors sold 5-7's at $\$1.05$, 7-9's at $\$1.25$, and 9-12's at $\$2.00$; packers moved 5-7's at $\$1.15$, 7-9's at $\$1.35$, and 9-12's at $\$2.15$.

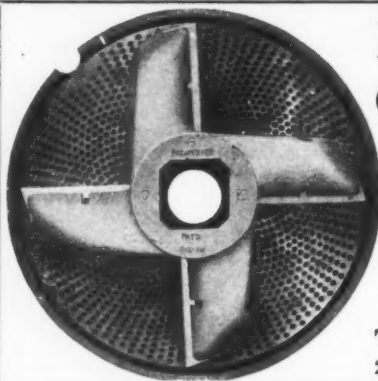
CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Dec. 7, 1934, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Dec. 7.	Prev. week.	Cor. week, 1933.
Spr. nat. str.	$10\frac{1}{2}@11$ n	$10\frac{1}{2}@11$ n	$10\frac{1}{2}@11$ n
Hvy. nat. str.	$10@10\frac{1}{2}$	$10@10$	$10@10\frac{1}{2}$
Hvy. Tex. str.	$9\frac{1}{2}@9\frac{1}{2}$	$9\frac{1}{2}@9\frac{1}{2}$	$10@10\frac{1}{2}$
Hvy. butt brand'd str.	$9@9\frac{1}{2}$	$9@9\frac{1}{2}$	$10@10\frac{1}{2}$
Hvy. Col. str.	$9@9$	$9@9$	$10@10$
Ex-light Tex. str.	$7@7\frac{1}{2}$ n	$7@7\frac{1}{2}$ n	$10@10$
Brand'd cows.	$7@7\frac{1}{2}$	$7@7\frac{1}{2}$	$10@10$
Hvy. nat. cows	$8\frac{1}{2}@8\frac{1}{2}$	$8\frac{1}{2}@8\frac{1}{2}$	$10@10$
Lt. nat. cows	$7\frac{1}{2}@8$	$7\frac{1}{2}@8$	$10@10\frac{1}{2}$
Nat. bulls	$7@7$	$7@7$	$6@6$
Brand'd bulls	$6@6$	$6@6$	$6@6$
Calfskins	$13@15\frac{1}{2}$	$13@15\frac{1}{2}$	$15\frac{1}{2}@22\frac{1}{2}$
Kips, nat.	$10@10\frac{1}{2}$ n	$10@10\frac{1}{2}$ n	$15@15$
Kips, ov-wt.	$9@9\frac{1}{2}$	$9@9\frac{1}{2}$	$14@14$
Kips, brand'd	$7@7\frac{1}{2}$	$7@7\frac{1}{2}$	$12@12$
Slunks, reg. 60	$65@65$	$60@65$	$80@85$
Slunks, hris. 35	$50@50$	$35@50$	$40@50$
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			
CITY AND SMALL PACKERS.			
Nat. all-wts.	$7@7\frac{1}{2}$ n	$7@7\frac{1}{2}$	$10@10$
Branded	$6\frac{1}{2}@7$ n	$6\frac{1}{2}@7$	$9@9\frac{1}{2}$
Nat. bulls	$6@6\frac{1}{2}$ n	$6@6\frac{1}{2}$ n	$9@9\frac{1}{2}$
Brand'd bulls	$5@5\frac{1}{2}$ n	$5@5\frac{1}{2}$ n	$6@6$
Calfskins	$10@12$	$10@12$	$14\frac{1}{2}@15$
Kips	$9@9\frac{1}{2}$	$9@9\frac{1}{2}$	$13\frac{1}{2}@14$
Slunks, reg. 40	$50@50$	$40@50$	$65@75$
Slunks, hris. 20	$30@30$	$20@30$	$30@35$

COUNTRY HIDES.			
Hvy. steers	$5@5\frac{1}{4}$	$4\frac{3}{4}@5\frac{1}{4}$	$7\frac{1}{4}@7\frac{1}{2}$
Hvy. cows	$5@5\frac{1}{4}$	$4\frac{3}{4}@5\frac{1}{4}$	$7\frac{1}{4}@7\frac{1}{2}$
Butts	$5@5\frac{1}{4}$	$5\frac{1}{4}@5\frac{1}{4}$	$8@8\frac{1}{2}$
Extremes	$6\frac{1}{4}@6\frac{1}{4}$	$6@6\frac{1}{4}$	$9\frac{1}{2}@10$
Bulls	$3\frac{1}{2}@4$	$3\frac{1}{2}@3\frac{1}{2}$	$4\frac{3}{4}@5$
Calfskins	$7@7\frac{1}{2}$	$7@7\frac{1}{2}$	$9@10$
Kips	$7@7\frac{1}{2}$	$6\frac{1}{2}@7$	$9@10$
Light calf	$25@35$ n	$25@35$ n	$50@60$ n
Deacons	$25@35$ n	$25@35$ n	$50@60$ n
Slunks, reg. 15	$20@20$	$15@20$	$20@20$ n
Slunks, hris. 5	$10@10$ n	$5@10$ n	$10@10$ n
Horsehides	$2.20@2.75$	$2.20@2.75$	$3.00@3.60$

SHEEPSKINS.			
Pkr. lambs	$1.10@1.20$	$1.10@1.25$	$1.50@1.75$
Sml. pkr. lambs	$.65@.75$	$.65@.75$	$1.15@1.25$
Pkr. shearings	$.45@.47\frac{1}{2}$	$.45@.47\frac{1}{2}$	$.55@.60$
Dry pelts	$.11@.12$	$.11@.13$	$.15@.16\frac{1}{2}$



Equal to Two Plates for the Price of One—and Guaranteed for 10 Years!

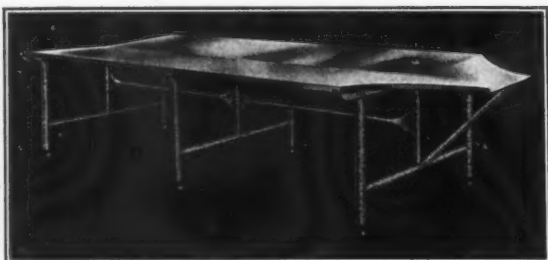
Do away with the annoyance of renting your plates and knives—it is expensive and very unsatisfactory, as you likely have already experienced. Own your own plates and knives and be independent. Use the Famous C. D. Triumph Plates and O. K. Knives with changeable blades.

The Triumph plates are guaranteed to outlast any four so-called hard steel plates on the market. They can be used on two sides, equal to two plates for the price of one. They will last several years before re-sharpening and are guaranteed for ten years.

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2021 Grace Street Chas. W. Dieckmann, Phone: LAKeyview 4325 Chicago, Illinois

"HALLOWELL"



Pat. Applied For

Fig. 1240—"Hallowell" Sausage - Stuffing Table

Top is made either of Monel Metal, usually 15 gauge, or of 12 gauge steel, hot dipped galvanized; dished toward center to help draining.

Flanges on sides 1" high.

Stuffer end extends about 20" beyond body of table.

Pipe Legs have adjustable ball feet.

Strongly braced and welded throughout.

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Don't KILL GOOD SAUSAGE

**Quality
for 81 years**

FORBES Spices have been famous for uniformity and high quality for 81 years. They are selected better, ground better, blended better. They deliver more flavoring units per dollar!

with cheap seasonings!

Sausage materials cost money—good money! You must protect your investment at every stage of manufacture and that's why good spices play such an important part in getting returns from your sausage investment.

Progressive packers and sausage makers have found that it pays to use the best spices—FORBES Spices. They give sausage products fine flavor and appetizing quality, add extra satisfaction that insures repeat sales and profitable returns. Use FORBES Spices for sausage profits!

Samples and prices gladly sent.
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FORBES SPICES
add the
touch that
means so much

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Fred Einhorn, 302 Delaware, Kansas City, Mo.
V. A. Kennedy, 602 Merchants National Bank Bldg.,
Omaha, Nebr.

PORK SAUSAGE "CAKES and SAUSAGE" is the standard "National Breakfast"

Choose Seasonings for FLAVOR and EYE APPEAL
Choose Seasonings to HOLD the COLOR

Order PORK "C" for High Sage Seasoning
Order PORK "B" for No Sage, Mild Seasoning
Order PORK "M" for Medium Sage Seasoning.

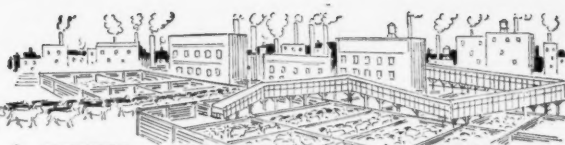
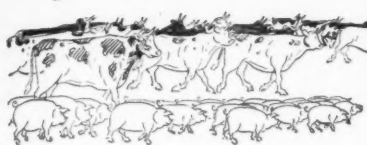
We make only the best seasonings.

The Griffith Laboratories, 1415 W. 37th St., Chicago



Del. Soluble Seasoning

Up and down the



MEAT TRAIL

GLIMPSES OF THE OLD DAYS.

(From THE NATIONAL PROVISIONER of December 11, 1900.)

James S. Agar was rapidly recovering from an operation for appendicitis.

Belly rollers for bacon were beginning to come into general use.

William Heap of England was chief judge at the 1909 International livestock show.

Vice president Fred T. Fuller of the National Packing Company returned from a foreign trip.

Swift & Company's sales of fresh beef in Chicago for the week ended Dec. 4 averaged 7.94c per pound.

Cattlemen were agitating a bill in Congress to pay them for animals condemned for disease under federal inspection.

It was reported that Armour and Company had acquired the business of the Batchelder & Snyder Co., Boston, Mass.

Half a million people visited the 1909 International show in the eight days it was open, breaking all previous records.

Chicago packers slaughtered 111,800 hogs during the week compared with 141,600 the previous week and 194,500 in the like period of 1908.

President Ferdinand Sulzberger of the S. & S. Company was making his annual tour of inspection of the company's plants.

St. Paul retail meat dealers decided to go into the fat rendering business and to build a new and modern plant for the purpose.

Thomas E. Wilson, vice president of Morris & Company, won the blue ribbon in the saddle class at the International horse show with his horse Highland Lassie. Mr. Wilson made a hit as the rider.

Average prices of livestock paid by packers at Chicago during the week were: cattle \$6.45; hogs \$8.43; sheep \$5.15; lambs \$7.75. Hog prices compared with \$5.60 in the like period of 1908, \$4.64 in 1907 and \$6.30 in 1906.

The usual elaborate Christmas beef shows were planned by New York packers, the United Dressed Beef Co., S. & S. Co., New York Butchers' Dressed Meat Co., Swift & Company and Joseph Stern & Sons Co. taking the lead.

One of the oldest packers in the country stated to THE NATIONAL PROVISIONER that he had never in all his experience seen cattle costing packers as

high as at present (December, 1909). Top at Chicago was 10c lb. Hogs sold at \$8.40 top at Kansas City and lambs at \$8.30 top at Chicago.

Wholesale fresh meat prices quoted at Chicago for the week were: good native steers 11@12c; medium 9@10c; heavy steer loins 23c; heavy steer ribs 18½c; light carcass veal 9½c; round dressed lambs, 12½c; dressed hogs 11@11½c; pork loins 14c. Smoked hams, 12 lb. av., 16½c, and fancy breakfast bacon 21½c.

CUDAHY GOLDEN WEDDING DAY.

As hosts to their children and grandchildren Mr. and Mrs. E. A. Cudahy, sr., celebrated their fiftieth wedding anniversary at their home in Chicago on Thanksgiving Day. Members of the family came to Chicago from far and near to observe the day. The family has resided in Chicago since 1911, when the headquarters of the company were transferred to this city from Omaha.

E. A. Cudahy, sr., is chairman of the board of the Cudahy Packing Company. He has been identified with the packing industry for the past sixty-two years. In 1872 as a lad of twelve he went to work for the Plankinton Packing Company in Milwaukee, his native city. In 1887, with his brother Michael and P. D. Armour, he organized the Armour-Cudahy Packing Company at South



KNOW HOW TO KEEP YOUNG.

Edward A. Cudahy, sr., chairman of the board, Cudahy Packing Company, and Mrs. Cudahy celebrate their golden wedding anniversary.

Omaha, Neb. Three years later Michael and Edward Cudahy bought the Armour interests in South Omaha and established their own firm under the name of the Cudahy Packing Company. Mr. Cudahy was vice-president and general manager of the company until Michael's death in 1910, when he was named president. In 1926 he resigned the presidency in favor of his son Edward A. Cudahy, jr., and became chairman of the board.

Mr. Cudahy is the only member of that band of pioneers who founded the modern packing industry still actively engaged in the business. During his career he has witnessed the amazing growth of the packing industry from the crude system of the seventies to the scientifically-operated plants of the present day. The Cudahy Company has branches in more than eighty cities of the United States, and export connections throughout the world.

CHICAGO NEWS NOTES.

Claude S. Beall, head of S. Oppenheimer & Co., Chicago, is in New York City this week on a business trip.

John P. Harris, Chicago representative, Industrial Chemical Sales Co., is on a business trip to New York City.

E. G. Buchsieb was in Chicago during the past week. Mr. Buchsieb has a rendering plant in Columbus, Ohio.

J. V. Jamison, jr., president of the Jamison Cold Storage Door Co., is reported to be enjoying a voyage to the Hawaiian Islands.

W. B. Tagg, of the firm of Tagg Bros. & Rosenbaum, commission merchants of Omaha, Nebr., spent several days the past week in Chicago.

Herbert Madden, vice president, East Tennessee Packing Co., Knoxville, Tenn., spent several days in Chicago recently.

Dr. J. S. Abbott, secretary of the Institute of Margarine Manufacturers, was in Chicago this week attending a conference of domestic fat interests.

Friends of "Con" Yeager of Pittsburgh learn that he has got the jump on the cold spell by departing for a vacation sojourn in Florida.

W. A. Burnett, secretary of the Nashville Union Stock Yards, Nashville, Tenn., was an interested visitor to the International livestock show.

W. J. Carmichael, secretary of the livestock exchange of the Mississippi Valley Stockyards, St. Louis, Mo., was

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyons Seasoning and Special NEVERFAIL Curing Compound.



The Man Who Knows

Keen Buyers Pick Mayer's!

The successful packers—those who get full profits on pork sausage—are usually the keen buyers. They want the greatest values for their money, and that's why so many of them use H. J. MAYER Seasonings!

H. J. MAYER Seasonings have full, appetizing flavor that builds sales, boosts profits. MAYER Seasonings go farther—they improve quality. They are tested by time, proved by results. Use MAYER Seasonings for pork sausage profits! Write for samples!



H. J. MAYER & SONS CO. 6819-27 S. Ashland Ave., Chicago
Canadian Office, Windsor, Ontario



Bellevue-Stratford

The traditional hospitality of the Bellevue is a subject for reminiscence wherever men gather, the world over. Recent complete modernization in decoration and appointments have added even a fresher note to this famous hotel.

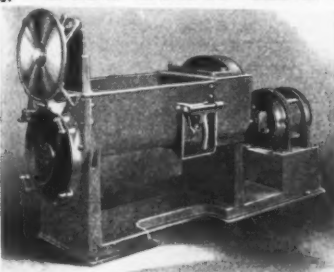
Rates as low as \$3.50



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General Manager

IN THE HEART OF PHILADELPHIA

The New KUTMIXER



For better profit in cutting and mixing investigate this new . . . KUTMIXER.

THE HOTTMANN MACHINE COMPANY
3325 ALLEN ST. PHILADELPHIA, PA.

Doors for PROFIT

Under today's conditions all types of plants handling meats and provisions must save their refrigeration or lose much of their profit. Write for Bulletins on JAMISON-BUILT Standard Doors and Track-Port Doors, etc.—which add to YOUR PROFIT.

JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U. S. A.

Branch Offices: New York, Chicago.

Agents and Distributors: Atlanta, St. Louis, Minneapolis, Omaha, Detroit, Kansas City, San Francisco, Cincinnati, Salt Lake City, Los Angeles, Cleveland, Philadelphia, Houston. Foreign: London, Honolulu, Japan.

Jamison, Stevenson and Victor Doors

Jamison & Stevenson
Cold Storage Doors

S · B · M

SAUSAGE & LOAF BINDER FLOUR

No Starch, No Cereal

Write for folder and free sample!

Gives yields of 113% to 144%—with better binding qualities, superior flavor. High protein content insures high quality sausage products. With frozen meats, S.B.M. stops water pockets, eliminates gummy product. Brings out natural meat flavor, with increased food value. Economical to use—try it!

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Manufacturers, Importers and Jobbers of Sausage Machinery, Sausage Casings and Supplies
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1335 West Forty-Seventh Street, Chicago, Illinois

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Week

a visitor in Chicago this week, attending the livestock show and calling on friends.

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 35,418 cattle, 7,011 calves, 83,003 hogs and 42,182 sheep.

Provision shipments from Chicago for the week ended Dec. 1, 1934, with comparisons, were reported as follows:

	Week Dec. 1.	Previous week.	Same week, '33.
Cured meats, lbs....	10,607,000	16,839,000	15,539,000
Fresh meats, lbs....	43,871,000	61,165,000	37,246,000
Lard, lbs.	4,020,000	4,654,000	5,812,000

H. W. Farr, Greeley, Colo., president, Colorado-Nebraska Land Feeders' Association, was in Chicago the past week attending the livestock show. J. H. Mercer, Topeka, Kan., secretary, Kansas Livestock Association, also spent the week in the city.

B. F. McCarthy, senior marketing specialist of the U. S. Bureau of Agricultural Economics, Washington, D. C., was in Chicago this week attending the International show and observing the graphic exhibit of the bureau picturing the growth of government beef grading.

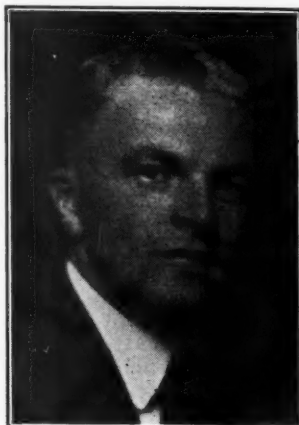
One of the attractions of International show week was the dedication of the modern new building and printing plant of the Chicago Daily Drovers' Journal. President Ward Neff and editor Charles E. Snyder were kept busy showing visitors through this modern plant.

Directors of the Chicago Board of Trade have authorized the appointment of a committee to inquire into the question of establishing a futures' market in soy beans on the exchange. Establishment of such a market was considered in 1931 but no definite action was taken. Soy beans have become an increasingly important crop in the last few years.

National Tea Food Stores, of which W. K. Forrest is director of meat operations, bought through Armour and Company 15 loads of prize-winning fat cattle at the International auction on December 8, and will display and merchandise this prize beef through its 319 markets in the Chicago area. At both the 1933 and 1934 shows this company was the largest purchaser of prize beef.

BEEF BUSINESS BOOSTER.

Arthur A. Dacey, head of the beef, lamb and veal department of Geo. A. Hormel & Co., was made a director of the company at the recent annual meeting of the stockholders at Austin, Minn. He went to Hormel's in June, 1931, and since that time the company has increased its handling of beef, lamb and



veal from a minor percentage to a very substantial part of the total business. Mr. Dacey went to Austin from Philadelphia, Pa., where he had been in the brokerage business. He is a veteran expert in the beef business.

PACKER VETERAN PASSES.

John H. Belz, sr., former president of the J. H. Belz Provision Co., St. Louis, Mo., passed away at his home in St. Louis on November 24, at the age of 63 years. He had been ill only three days, and death was due to a cardiac condition caused by asthma. He leaves a son, Henry Belz, now president of the company and its active head, and a daughter, Mrs. Otis Sturbois.

The Belz company, one of the early provision houses of the St. Louis area, was founded by the father of John H. Belz in 1886. Entering the business in 1893, John H. Belz became treasurer of the company and was made its head in 1914 upon the death of the founder. He retired in 1933, when his son, John

H. Belz, jr., became president. The younger John Belz passed away in February, 1934, when another son, Henry Belz, was made president of the company.

Under the direction of John H. Belz, sr., the business grew from a small slaughter house to the present meat packing enterprise, occupying a modern plant. At first only a fresh meat business was done, a little sausage being made in addition. Today the company operates a complete packing business, with a very large sausage volume.

NEW YORK NEWS NOTES.

H. Morgan, mayonnaise department, Wilson & Co., Chicago, spent several days in New York last week.

B. A. Braun, vice president and sales manager, Jacob Dold Packing Co., Buffalo, N. Y., was a visitor to New York for several days last week.

F. W. Loucks, Eastern district manager, Armour and Company, New York, is visiting in Chicago after having attended the International Livestock Exposition.

President Jay E. Decker and Treasurer E. S. Selby, Jacob E. Decker & Sons Company, Mason City, Iowa, were in New York for several days during the past week.

Eastern visitors to the International Livestock Exposition at Chicago during the past week included Morris P. Isecovitz, livestock order buyer; Samuel Heilborn and Walter Dunlop, livestock commission men, all of whom are located at the Union Stock Yards, Lancaster, Pa.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended December 1, 1934, were as follows: Meat—Brooklyn, 365 lbs.; Manhattan, 1,645 lbs.; Bronx, 5 lbs.; Queens, 38 lbs.; Richmond, 45 lbs.; total, 2,098 lbs. Poultry—Brooklyn, 541 lbs.; Manhattan, 4,233 lbs.; Queens, 45 lbs.; Richmond, 28 lbs.; total, 4,847 lbs.

H. P. HENSCHEN

ARCHITECT

Established since 1909

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RECONDITIONING FOR GOVT. INSPECTION
59 E. Van Buren St., Chicago, Ill.

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THE MEAT PACKING INDUSTRY

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
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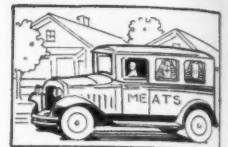
PROVISION
BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange



For the Retail Meat Dealer



Extra Profits in Grinding Skill with the Meat Grinder Means New Items and More Sales

THEY are grinding out extra profits at a market on the West Coast. Instead of lumping all the shank meat, scrap, etc., under the general heading of hamburger, the market has worked out a system of grinding various kinds of patties, for which a better price may be asked.

This has meant a wider customer-acceptance, a variation of the straight hamburger, and an individual item which can be featured. These three points, on top of the extra profits to be found in patties, are helping the market to do a better merchandising job by offering the customer something new and different which can be fitted into the occasional budget shortage without too many hamburger servings. Variety is, of course, always attractive to the housewife.

Lamb and Veal Favorite Grinds.

Lamb and veal are the two favorite grinds for the patties, and the market always has one or the other of these for the day. But the method by which these patties are handled is also a means of giving the customer something different. After running the lamb or veal scrap through the grinder, the ground meat is weighed off into five pound portions. Each portion is then kneaded into a long roll, about five inches in diameter. These are rolled out on the meat blocks, exactly as a baker rolls out loaves of dough, and are of uniform size.

The rolls are then placed in storage, under a heavy, though not freezing, cold. This solidifies the particles so that the roll hangs together well. After a few hours under cold, the rolls are removed and sliced into thick slices, which are cut in half. The thick slices are then arranged on a tray, and placed in the meat cases for sale.

The thickness of the slice, and the half-round appearance make an attractive patty. In selling, the patty can either be smashed down for frying, or can be left thick for baking. This is an additional feature not found when less care is taken with the production of the patty.

More Profit in Selling by Piece.

An additional profit can be turned up by selling this product by the piece rather than by the pound—since it is also impossible to have the exact weight in each slice, it is difficult to make the weighing come out correctly. The price, therefore, is based on the weight of the entire grind before roll-

ing into loaves. At this market the patties sell at four for ten cents, bringing considerably more profit than the same amount of meat in a hamburger grind.

Attractive display can be made of these patties. Not only can the tray be dressed but the way in which the patties are stacked is important to eye appeal. Various kinds of pyramids and pattern-stacks will suggest themselves to the manager using this product.

CHAIN STORE BEEF CAMPAIGN.

Safeway Stores, covering the Pacific Coast and mountain region, in their second annual beef campaign, sold 2,500,000 lbs. of beef during a nine-day drive. Approximately 2,000 markets took part in the drive, and so well was it supported by the public that the average sale per store was two-thirds of a ton, all of which moved without resort to price-cutting. The drive this year was an increase of several carloads over the previous event.

Watch "Wanted Page" for bargains.

Revised Retail Meat Price Charts

to meet the changed conditions
ARE NOW READY

Excellent and speedy reference sheet for costs and selling prices of retail cuts, worked out with practical needs of the dealer in mind. Save time in daily price calculations and protect against mistakes. Especially valuable at inventory time.

Chart No. 1 gives cost and selling prices of retail cuts from whole carcasses or sides.

Chart No. 2 gives cost and selling prices of retail cuts from extra wholesale cuts, such as chuck, loins, ribs, rounds, etc.

You will need both charts, and we offer them both for \$2.00; or \$1.00 each.

Use this coupon. You may send cash.

THE NATIONAL PROVISIONER
407 S. Dearborn Street, Chicago, Ill.

Enclosed find \$.....for which send the following number of Revised Meat Price Cards.

Quantity No. 1....Quantity No. 2....

Name.....

Street.....

City.....State.....

Accept Retail Meat Code Dealers Take Code with Limitations as Better Than None

RETAIL meat dealers of the country, represented by the National Association of Retail Meat Dealers, have decided to accept the code for their industry as revised by the NRA, with an exemption for food dealers whose total volume of business is less than 50 per cent of meat. This exempts practically all the chain stores of the country, which have a code of their own containing trade practice and labor provisions similar to those of the retail meat code.

In making this announcement chairman George Kramer of the retailers' code committee, who is also chairman of the board of the National Association of Retail Meat Dealers, states his belief that great benefits can be derived from the acceptance of such a code, in spite of its limitation of control of retail meat distribution.

In its efforts to obtain a code enabling unified control for the entire retail meat business the code committee, says chairman Kramer, represented by proxy 25,000 retail meat merchants throughout the country. Nevertheless chain store interests—representing according to census figures only 20 per cent of the volume of retail meat sales—were able to convince the NRA that they should not come under a retail meat code.

Retail meat interests were told, according to chairman Kramer, that if they did not accept their code with this limitation they would either have to go under the food and grocery code or accept a presidential code. In view of the benefits to be derived from even such a limited code authority, therefore, they decided to accept the code, organize under it and establish organization and educational programs which would be of great benefit to the retail meat business.

NEWS OF THE RETAILERS.

Meyers Peterson has just opened a meat market at 2921 Avenue A, Kearney, Nebr.

Shop Rite Market, 307 Fourth st., Waterloo, Ia., has just re-opened under the joint management of Lyle Fleming and Philip Trost.

A new meat market, the Country Butcher Shop, opened recently in the Donovan bldg., Tomah, Wis. The shop is owned by M. J. Bowler of Sparta, Wis.

A new meat market will be opened

soon in Kewaunee, Wis., by Davis Ens in his building on Ellis st. which formerly housed the Skala Meat Market, which market has moved into the old Enterprise building on Milwaukee street.

A new meat market in Kalamazoo, Mich., has just been opened at 831 Portage st. by W. M. Joy and Marshall Franks.

A meat market has recently been opened in Barron, Wis., by S. A. Yri.

B. M. Frebig has opened a new meat market in Caledonia, Minn.

A new meat market has been opened at 4805 4th ave., South, Minneapolis, Minn., by E. G. Houll.

WHEN YOU WANT A GOOD MAN,
read the Classified advertising pages
of THE NATIONAL PROVISIONER.

AMONG NEW YORK RETAILERS.

Ye Olde New York branch will hold a regular membership meeting on December 18 and will elect seven new directors to take the place of those whose terms are ending this year. At a later date the board of directors will meet to elect officers for 1935 and indications at this time are that the present officers will be re-elected.

Election of officers for the ensuing year was the principal order of business at the meeting of South Brooklyn Branch this week. The officers elected are: President, Jack Hanna; first vice president, Steve Kittle; second vice president, Martin Hanson; treasurer, William Ebert; financial secretary, Fred Grim; recording secretary, John Landshot; warden, Ed Lies; trustees: Max Strahl, Joseph Tamber and A. Hille-

mier. David van Gelder gave a black-board demonstration and refreshments were served.

Arrangements have now been completed for the huge dinner-dance of the combined branches to be held at the Hotel Commodore on January 27. The committee has been very active and the affair should be one of the most successful ever held.

While the two per cent sales tax does not affect sales of retail meat dealers, Ye Olde New York branch has aligned itself with retailers in other lines and registered its opposition to such a tax with the Board of Estimate of the city of New York.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Dec. 6, 1934:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice.....	\$12.00@13.00	\$13.50@14.00
Good	10.00@12.00	11.00@13.00
Medium	7.00@ 9.50	8.00@11.00
Common	6.00@ 7.00	6.50@ 8.00
STEERS:				
(500-600 lbs.) choice.....	12.00@13.00	13.50@14.00	13.50@14.50
Good	10.00@12.00	11.00@13.00	11.50@12.50
Medium	7.00@ 9.50	8.00@11.00	9.00@11.00
Common	6.00@ 7.00	6.50@ 8.00
STEERS:				
(600-700 lbs.) choice.....	12.00@13.00	13.50@14.00	13.50@14.50
Good	10.00@12.00	11.00@13.00	11.50@12.50
Medium	8.00@10.00	8.00@10.50	8.00@11.00	9.00@11.00
STEERS:				
(700 lbs. up) choice.....	13.00@14.00	13.00@14.00	13.50@14.00	13.50@14.50
Good	10.50@13.00	11.00@13.00	11.50@13.00	11.50@12.50
COW:				
Good	7.00@ 8.00	7.50@ 8.00	8.00@ 9.00	8.00@ 8.50
Medium	6.00@ 7.00	6.50@ 7.50	7.00@ 8.00	7.00@ 8.00
Common	5.00@ 6.00	6.00@ 6.50	5.00@ 7.00	6.00@ 7.00
Fresh Veal and Calf Carcasses:				
VEAL:				
(2) choice	10.00@11.00	11.00@13.00	11.00@13.00	12.00@13.00
Good	9.00@10.00	9.00@11.00	10.00@11.00	10.00@12.00
Medium	7.50@ 9.00	8.00@ 9.00	8.50@10.00	9.00@10.00
Common	6.00@ 7.00	7.00@ 8.00	7.50@ 8.50	8.00@ 9.00
CALF:				
(2) (3) good.....	7.50@ 8.50	8.50@ 9.50
Medium	6.00@ 7.50	7.50@ 8.50
Common	5.00@ 6.00	6.50@ 7.50
Fresh Lamb and Mutton:				
LAMB:				
(38 lbs. down) choice.....	14.00@15.00	16.00@17.00	16.00@17.00	16.00@17.00
Good	13.00@14.00	15.00@16.00	15.00@16.00	15.00@16.00
Medium	12.00@13.00	14.00@15.00	14.00@15.00	14.00@15.00
Common	11.00@12.00	13.00@14.00	13.00@14.00
LAMB:				
(30-45 lbs.) choice.....	14.00@15.00	15.50@16.50	15.50@16.50	16.00@17.00
Good	13.00@14.00	14.50@15.50	14.50@15.50	15.00@16.00
Medium	12.00@13.00	13.50@14.50	13.50@14.50	14.00@15.00
Common	11.00@12.00	12.50@13.50	13.00@13.50
LAMB:				
(40-55 lbs.) choice.....	12.00@13.00	13.50@14.50	14.50@15.50	14.00@16.00
Good	11.00@12.00	13.00@13.50	13.50@14.50	13.00@15.00
MUTTON:				
(ewe) (70 lbs. down) good.....	7.00@ 8.00	7.50@ 8.50	7.50@ 8.50
Medium	6.00@ 7.00	6.50@ 7.50	6.50@ 7.50
Common	5.00@ 6.00	5.50@ 6.50	5.50@ 6.50
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.....	12.00@13.00	13.50@14.50	14.00@14.50	13.00@14.00
10-12 lbs. av.....	12.00@13.00	13.50@14.50	14.00@14.50	13.00@14.00
12-15 lbs. av.....	11.50@12.00	13.00@14.00	13.00@14.00	13.00@14.00
16-22 lbs. av.....	11.00@11.50	12.00@13.00	12.00@12.50	12.00@13.00
SHOULDERS: N. Y. style; skinned:				
8-12 lbs. av.....	9.50@10.00	10.50@12.00	11.00@11.50
PICNICS:				
6-8 lbs. av.....	10.50@11.00
BUTTS: Boston Style:				
4-8 lbs. av.....	11.00@12.00	12.00@13.50	12.00@13.50
SPARE RIBS:				
Half sheets	8.00@ 9.00
TRIMMINGS:				
Regular	7.50@ 8.00
Lean	10.00@12.00

(1) Includes heifer 450 pounds at Chicago. (2) Includes "skins on" at New York and Chicago.
(3) Includes sides at Boston and Philadelphia.

Week ending December 8, 1934

A Money-Maker for Meat Retailers

"Meat Retailing"

by A. C. Schueren will make money for any meat retailer. Contains 850 pages of practical ideas. Covers cost and selling prices, wage systems, sausage making, grading, marketing methods, and dozens of other subjects. Just the book for the up-to-date retailer. Order it now.

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CHAINS ADOPT STANDARD LABEL.

Establishment of food standards to be applied to labels for canned goods has been subscribed to by the Food and Grocery Chain Stores of America, Inc., in a report submitted by that organization to the administrator of Division 6 of the NRA. This report is the result of a study made at the request of the administrator last August.

The organization favors the use of officially promulgated standards in addition to brand names as indicated by the terms "fancy," "choice," "standard" and "sub-standard" as federally approved and recognized. The report contemplates further extension of standard grades and labels, the items covered in the present report applying to only about one-half of the canned food pack.

The report was submitted by F. H. Massmann of the National Tea Co., Chicago, president of the organization. It was drafted by a committee consisting of W. H. Clarke, Kroger Grocery & Baking Co., chairman; Arthur O'Keefe, First National Stores, Inc.; William Park, American Stores Co.; W. L. Harrison, Safeway Stores, Inc.; R. H. Marshall, David Pender Grocery Co. and Southern Grocery Stores, Inc., and Charles G. Eden, H. C. Bohack Co. The chain organizations of which this committee is representative, include 23,000 food stores with more than 1 billion dollars annual volume of sales.

CHAIN STORE NOTES.

Great Atlantic & Pacific Tea Co. is one of the chain organizations reporting a net loss in Canada since its incorporation in that country. According to reports made by it to the parliamentary commission on price spreads and mass buying, the Montreal section of the company has operated at a loss which was more than double the profit made by the Toronto section. The total deficit of the Canadian company since its incorporation in 1927 was reported as \$519,445. The parliamentary commission is engaged in investigating the chain store situation in the Dominion. Other chains included in the investigation are Dominion Stores, Ltd., Loblaw

Groceries, Ltd., Stop & Shop, Ltd., and Carroll's Ltd.

Green Hill Food Stores is a new voluntary cooperative chain which has been formed in Pennsylvania, sponsored by Peter Greenberg & Sons to handle meats, vegetables and dairy produce. The organization starts with more than 200 members in Schuylkill and adjoining counties. The main offices of the chain are at Pottsville.

Kroger Grocery & Baking Co. is distributing six carloads of prize beef purchased at the Bourbon stockyards, Louisville, Ky., after the recent cattle show.

CHAIN STORE SALES.

Sales for a number of chain stores for a four-week period ending November 3, 1934, and for the corresponding period in 1933 are given as follows:

	1934.	1933.
H. C. Bohack Co.....	\$ 2,213,843	\$ 2,356,779
First National Stores....	8,498,808	8,150,826
Kroger Gro. & Bak. Co.	17,102,027	16,125,479
National Tea Co.....	4,741,015	4,717,324
Safeway Stores System..	10,236,498	17,456,840

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Dec 1, 1934, with comparisons:

	Week ended Dec. 1.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses	2,292	2,236	2,159
Cows, carcasses	1,551	1,821	1,329
Bulls, carcasses	15	10	23
Veals, carcasses	758	975	819
Lambs, carcasses	12,360	17,007	15,088
Mutton, carcasses	100	202	537
Pork, lbs.	230,734	286,570	399,150

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Dec. 1, 1934:

	Week ended Dec. 1.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses	1,739	2,421	2,037
Cows, carcasses	1,145	1,418	717
Bulls, carcasses	355	322	230
Lambs, carcasses	1,387	2,387	1,231
Veals, carcasses	6,798	12,424	9,850
Mutton, carcasses	210	356	635
Pork, lbs.	449,343	534,982	461,371
Local slaughters:			
Cattle	1,897	2,735	1,748
Calves	2,693	3,943	2,909
Hogs	17,742	18,221	18,325
Sheep	5,969	7,897	6,516

PACKER AND FOOD STOCKS.

Price ranges of listed stocks, Dec. 5, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, Nov. 28, 1934:

	Sales, Week ended Dec. 5.	High. Dec. 5.	Low. Dec. 5.	Clos. Nov. 28.
Amal. Leather..	2,600	3 3/4	3 3/4	3 3/4
Do. Pfd.....
Amer. H. & L..	900	5 1/4	4 3/4	5 1/4
Do. Pfd.....	1,100	24	22	24
Amer. Stores ..	1,000	44	44	44
Armour III.....	14,200	5 1/2	5 1/4	5 1/2
Do. Pfd.....	6,700	70 3/4	70 3/4	70 3/4
Do. Pfd.....
Do. Del. Pfd..	1,200	100 1/2	99 3/4	100 1/2
Beechnut Pack..	700	76 1/2	76 1/2	76 1/2
Bohach, H. C....
Do. Pfd.....
Chick. Co. Oil..	6,400	28 1/2	28 1/2	28 1/2
Childs Co.....	2,900	6 1/2	6 1/2	6 1/2
Cudahy Pack... 200	47	47	47	47
First Nat. Strs.	2,500	65	65	65
Gen. Foods	8,000	35	34 1/2	35
Gobel Co.....	6,200	4 3/4	4 3/4	4 3/4
Gr.A.&P. latPfd.	80	126 1/2	126 1/2	126 1/2
Do. New	70	135	135	135
Hormel, G. A..	350	20	20	20
Hygrade Food ..	800	2 1/2	2 1/2	2 1/2
Kroger G. & B..	4,800	29 1/2	29 1/2	29 1/2
Libby McNeill ..	2,750	6 3/4	6 3/4	6 3/4
McMarr Stores
Mayer, Oscar
Mickleberry Co.	350	1 1/4	1 1/4	1 1/4
M. & H. Pfd... 10	5	5	5	5
Morrell & Co... 40	61 1/2	59 3/4	61 1/2	61 1/2
Nat. P. Pfd. A..
Do. B.....
Nat. Leather ..	1,200	1 1/4	1 1/4	1 1/4
Nat. Tea	5,500	11 1/4	11 1/4	11 1/4
Proc. & Gamb..	5,800	43 1/4	43 1/4	43 1/4
Do. P. Pfd... 500	115 1/2	114 1/4	115 1/2	115 1/2
Rath Pack.....
Safeway Strs. .	2,700	49 1/2	49 1/2	49 1/2
Do. 6% Pfd... 200	106 1/2	106 1/2	106 1/2	106 1/2
Do. 7% Pfd... 150	112	112	112	112
Stahl Meyer
Swift & Co.... 10,400	12 1/2	12 1/2	12 1/2	12 1/2
Do. Intl.	3,400	35	34 3/4	34 3/4
Trunz Pork
U. S. Cold Stor.
U. S. Leather..	2,800	6 1/4	5 3/4	6 1/4
Do. A.....	5,000	10 1/2	9	10 1/2
Do. P. Pfd... 200	55	53	55	55
Wesson Oil	5,400	33 1/4	33 1/4	33 1/4
Do. Pfd.....	1,100	74 1/2	74 1/2	74 1/2
Wilson & Co... 2,800	7	6 3/4	7	6 3/4
Do. A.....	12,200	28 1/2	27 1/4	28 1/2
Do. Pfd.....	1,850	95	95	94 1/2

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Dec. 1, 1934, with comparisons:

	Week ended Dec. 1.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses ..	7,748	8,235	7,287
Cows, carcasses ..	1,446	900	544
Bulls, carcasses ..	195	233	261
Veals, carcasses ..	10,140	12,992	9,990
Lambs, carcasses ..	729	35,051	28,046
Mutton, carcasses ..	22,824	1,033	1,096
Beef cuts, lbs.	629,182	546,175	617,290
Pork cuts, lbs.	1,486,603	1,471,343	2,180,290
Local slaughters:			
Cattle	8,401	8,986	8,063
Calves	12,021	13,537	11,738
Hogs	47,016	55,849	43,196
Sheep	54,005	62,784	51,795

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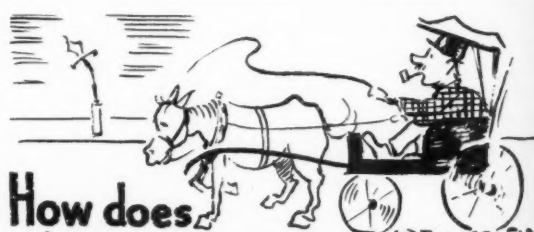
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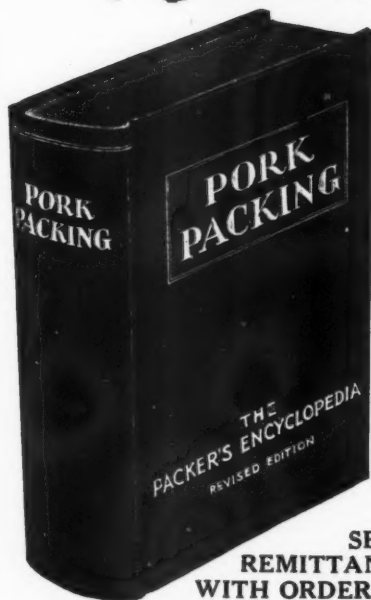
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Your Name & Address.....

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended Dec. 5, 1934.
400-600	13 @14½
600-800	11½ @12½
800-1000	13½ @14
Good native steers—	
400-600	11 @11½
600-800	11½ @12½
800-1000	11½ @12½
Medium steers—	
400-600	9½ @10
600-800	10½ @11½
800-1000	11½ @12
Heifers, good, 400-600	11 @11½
Cows, 400-600	5 @7½
Hind quarters, choice	@18
Fore quarters, choice	@10

Beef Cuts.

Steer loins, prime	unquoted	@16
Steer loins, No. 1	@27	@15
Steer loins, No. 2	@21	@14
Steer short loins, prime	unquoted	@22
Steer short loins, No. 1	@19	@17
Steer short loins, No. 2	@24	@17
Steer loin ends (hips)	@19	@12
Steer loin ends, No. 2	@18	@12
Cow loins	@10	@10
Cow short loins	@12	@11
Cow loin ends (hips)	@7	@10
Steer ribs, prime	unquoted	@13
Steer ribs, No. 1	@21	@11
Steer ribs, No. 2	@19	@10
Cow ribs, No. 2	@10	@7
Cow ribs, No. 3	@7	@6
Steer rounds, prime	unquoted	@9½
Steer rounds, No. 1	@10	@8
Steer rounds, No. 2	@9½	@7½
Steer chucks, prime	@10	@8½
Steer chucks, No. 1	@9	@6
Steer chucks, No. 2	@9	@6
Cow rounds, No. 1	@9	@6
Cow chucks	@5½	@5½
Steer plates	@9½	@5
Medium plates	@9½	@3
Briskets, No. 1	@13½	@8
Steer navel ends	@8	@5½
Cow navel ends	@5	@3
Fore shanks	@6	@5½
Hind shanks	@4½	@4
Strip loins, No. 1, bbls.	@45	@30
Strip loins, No. 2	@30	@28
Sirloin butts, No. 1	@22	@17
Sirloin butts, No. 2	@16	@15
Beef tenderloins, No. 1	@50	@45
Beef tenderloins, No. 2	@35	@35
Rump butts	@19	@11
Flank steaks	@18	@12
Shoulder clods	@8½	@7
Hanging tenderloins	@7	@5½
Insides, green, 6@8 lbs.	@9½	@8
Outsides, green, 5@6 lbs.	@8½	@7½
Knuckles, green, 5@6 lbs.	@9	@7½

Beef Products.

Brains (per lb.)	@7	@6
Hearts	@4	@5
Tongues	@14	@15
Sweetbreads	@18	@15
Ox-tail, per lb.	@8	@8
Fresh tripe, plain	@4	@3½
Fresh tripe, H. C.	@8	@8
Livers	@13	@12
Kidneys, per lb.	@8	@8

Veal.

Choice carcass	10 @12	8 @9
Good carcass	8 @9	6 @8
Good saddles	11 @14	10 @12
Good racks	7 @9	5 @8
Medium racks	@5	3 @4

Veal Products.

Brains, each	@10	@7
Sweetbreads	@25	@35
Calf livers	@30	@38

Lamb.

Choice lambs	@15	@12
Medium lambs	@13	@10
Choice saddles	@17	@13½
Medium saddles	@15	@11
Choice fores	@13	@11
Medium fores	@11	@8
Lamb fries, per lb.	@26	@25
Lamb tongues, per lb.	@12	@15
Lamb kidneys, per lb.	@15	@15

Mutton.

Heavy sheep	@5	@7
Light sheep	@7	@5
Heavy saddles	@4	@6
Light saddles	@10	@6
Heavy fores	@4	@2
Light fores	@6	@4
Mutton legs	@11	@8
Mutton loins	@9	@7
Mutton stew	@2	@2
Sheep tongues, per lb.	@12	@9
Sheep heads, each	@10	@8

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@13	@9½
Picnic shoulders	@10	@7
Skinned shoulders	@10	@16
Tenderloins	@26	@16
Spare ribs	@9	@5
Rack fat	@14	@7
Boston butts	@12	@7½
Boneless butts, cellar trim,	2@4	@15
Hocks	@8	@9
Tails	@8	@5
Neck bones	@3	@2
Slip bones	@9	@5
Rhade bones	@9	@5
Pigs' feet	@4	@2
Kidneys, per lb.	@7	@5
Livers	@3½	@3
Brains	@8	@5
Ears	@5	@4
Snouts	@3	@5
Heads	@6	@5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@23½	@17½
Country style sausage, fresh in bulk	@17½	@14½
Country style sausage, smoked	@18½	@19
Frankfurts in sheep casings	@19	@17
Frankfurts in hog casings	@19	@17
Bologna in beef hams, choice	@13½	@14½
Bologna in beef middles, choice	@14½	@12½
Liver sausage in beef rounds	@17	@16
Smoked liver sausage in hog bungs	@16	@16
Liver sausage in hog bungs	@16	@16
Head cheese	@16	@16
New England luncheon specialty, choice	@15½	@15½
Minced luncheon specialty, choice	@15½	@15½
Tongue sausage	@24½	@15½
Blood sausage	@15½	@16½
Souse	@16½	@16½
Polish sausage	@16½	@16½

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@35	@25
Thuringer cervelat	@15½	@13
Farmer	@23	@22
Holsteiner	@22	@22
B. C. salami, choice	@32	@32
Milano salami, choice, in hog bungs	@32	@32
B. C. salami, new condition	@32	@32
Frisses, choice, in hog middles	@37	@37
Genoa style salami	@37	@37
Pepperoni	@27	@27
Mortadella, new condition	@17	@17
Capicola	@28	@28
Italian style hams	@35	@35
Virginia hams	@35	@35

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@7½	@10½
Special lean pork trimmings	@12	@10½
Extra lean pork trimmings	@12	@10½
Pork cheek meat	@6½	@6½
Pork hearts	3 @3½	@4
Pork livers	@4	@4
Native boneless bull meat (heavy)	@6½	@6½
Shank meat	@4½	@4½
Boneless chucks	@12	@12
Beef trimmings	@5	@5
Beef cheeks (trimmed)	@3½	@3½
Dressed canners, 350 lbs. and up	@3½	@3½
Dressed cutters, cows, 400 lbs. and up	@4	@4
Dr. Bologna bulls, 600 lbs. and up	@24	@24
Beef tripe	@15½	@15½
Pork tongue, canner trim, S.P.	@15½	@15½

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$5.25	
Large tins, 1 to crate	5.75	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	6.25	
Large tins, 1 to crate	7.00	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	5.50	
Large tins, 1 to crate	6.25	

BARRELED PORK AND BEEF.

Mess pork, regular	@29.00
Family back pork, 24 to 34 pieces	@29.00
Family back pork, 35 to 45 pieces	@27.00
Clear back pork, 40 to 50 pieces	@29.50
Clear plate pork, 25 to 35 pieces	@26.00
Brisket pork	@31.00
Bean pork	@26.50
Plate beef	@18.00
Extra plate beef, 200 lb. bbls.	@19.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honey comb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	19.00
Pork feet, 200-lb. bbl.	35.50
Lamb tongues, short cut, 200-lb. bbl.	40.00

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@14½
Clear bellies, 14@16 lbs.	@14½
Rib bellies, 25@30 lbs.	@14½
Fat backs, 10@12 lbs.	@12½
Fat backs, 14@16 lbs.	@12½
Regular plates	@9½
Jowl butts	@9½

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	17½ @18½
Fancy skd. hams, 14@16 lbs.	18½ @19½
Standard reg. hams, 14@16 lbs.	16½ @17½
Picnics, 4@8 lbs., short shanks	11½ @12½
Picnics, 4@8 lbs., long shank	10½ @11½
Fancy bacon, 6@8 lbs.	22½ @23½
Standard bacon, 6@8 lbs.	19½ @20½
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@22
Outsides, 5@9 lbs.	@16
Knuckles, 5@9 lbs.	@17½
Cooked hams, choice, skin on, fattened	@20
Cooked hams, choice, skinless, fattened	@20
Cooked picnics, skin on, fattened	@19½
Cooked picnics, skinned, fattened	@19½
Cooked loin roll, smoked	@32

LARD.

Prime steam, cash, Bd. Trade	@\$11.50
Prime steam, loose, Bd. Trade	@10.00
Refined lard, tierces, f.o.b. Chicago	@12½
Kettle rendered, tierces, f.o.b. Chgo.	@13½
Leaf, kettle rendered, tierces, f.o.b. Chicago	@13½
Neutral, in tierces, f.o.b. Chicago	@12½
Compound, vegetable, tierces, c.a.f.	@12½

OLEO OIL AND STEARINE.

Extra oleo oil	10 @10½
Prime No. 1 oleo oil	9½ @10
Prime No. 2 oleo oil	9¼ @9½
Prime oleo stearine, edible	8½ @9

TALLOWES AND GREASES.

Edible tallow, under 1% acid, 43 tirs.	6¼ @7
Prime packers' tallow	5 @5½
No. 1 tallow, 10% f.f.a.	4½ @4½
Special tallow	4½ @4½
Choice white grease	4½ @4½
A-White grease	4½ @4½
B-White grease, maximum 5% acid	4½ @4½
Yellow grease, 10@15%	4½ @4½
Brown grease, 40% f.f.a.	4 @4½

ANIMAL OILS.

Prime edible	@13
Prime inedible	@9½
Headlight	@9
Prime W. S.	@9
Extra W. S.	@9
Extra lard oil	@9
Extra No. 1 lard oil	@9
No. 1 lard oil	@9
No. 2 lard oil	@9
Acidless tallow oil	@14
20° neatfoot oil	@14
Pure neatfoot oil	@12½
Special neatfoot oil	@9
Extra neatfoot oil	@9
No. 1 neatfoot oil	@9

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	@9
Valley points, prompt	@9
White, deodorized, in bbls., f.o.b. Chgo.	10½ @11
Yellow, deodorized	10½ @11
Soap stock, 50% f.f.a., f.o.b.	1½ @3
Corn oil, in tanks, f.o.b. mills	7 @7½
Soya bean oil, f.o.b. mills	7 @7½
Cocanut oil, seller's tanks, f.o.b. coast	6½ @6
Refined in bbls., f.o.b. Chicago	6½ @6

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@11½
Nut, 1-lb. cartons, f.o.b. Chicago	@10
Puff paste	@12½

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS.

	Cwt.	Sacks.
Nitrate of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.95	
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.12½	5.90
Small crystals.....	7.12½	6.90
Medium crystals.....	7.50	7.25
Large crystals.....	7.87½	7.05
Dbl. refd. gran. nitrate of soda.....	3½	3.25
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.80	
Medium, air dried.....	9.30	
Medium, kiln dried.....	10.80	
Rock.....	6.60	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans.....	@ \$3.00	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@ 4.50	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.00	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 3.90	

SPICES.

(Basis Chicago, original bbls., bags or bales)	Whole.	Ground.
Alapice Prime.....	6½	8
Refined.....	7	8½
Chili Pepper, Fancy.....	22½	22½
Chili Powder, Fancy.....	23	27
Cloves, Amoyana.....	14	17
Madagascar.....	13½	16½
Zanzibar.....	20½	23
Ginger, Jamaica.....	9	11
African.....	65	70
Mace, Fancy Banda.....	65	70
East India.....	63	68
E. I. & W. I. Blend.....	63	68
Mustard Flour, Fancy.....	15½	15½
No. 1.....	15½	15½
Nutmegs, Fancy Banda.....	15½	15½
East India.....	15½	15½
E. I. & W. I. Blend.....	15½	15½
Paprika, Extra Fancy.....	25	25
Fancy.....	24	24
Hungarian.....	27½	27½
Popina Sweet Red Pepper.....	22½	22½
Pepper, Cayenne.....	16½	16½
Red Pepper No. 1.....	16	16
Pepper, Black Aleppy.....	14½	14½
Black Lampung.....	14	15½
Black Tellicherry.....	15	17
White Java Muttok.....	35	37
White Singapore.....	33½	35½
White Packers.....	29	29

SEEDS AND HERBS.

	Whole.	Ground for Sausage.
Caraway Seed.....	9½	11½
Celery Seed.....	51	56
Coriander Seed.....	18½	21
Coriander Morocco Bleached.....	6½	8
Coriander Morocco Natural No. 1.....	11	13
Mustard Seed, Cal. Yellow.....	8½	10½
American.....	34	38
Marjoram, French.....	11	14
Oregano.....	7	9
Sage, Dalmatian.....	6½	8½
Dalmatian No. 1 Fancy.....	6½	8½

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ 25
Domestic rounds, 140 pack.....	@ 35
Export rounds, wide.....	@ 50
Export rounds, medium.....	@ 35
Export rounds, narrow.....	@ 44
No. 1 weasands.....	@ 65
No. 2 weasands.....	@ 63
No. 1 bungs.....	@ 11
No. 2 bungs.....	@ 8
Middles, regular.....	@ 70
Middles, select, wide, 2@2½ in. diam.....	@ 1.10
Middles, select, extra wide, 2½ in. and over.....	@ 1.40
Dried bladders:	
12-15 in. wide, flat.....	@ 1.05
10-12 in. wide, flat.....	@ .90
8-10 in. wide, flat.....	@ .60
6-8 in. wide, flat.....	@ .40
Hog casings:	
Narrow, per 100 yds.....	2.45
Narrow, special, per 100 yds.....	2.10
Medium, regular.....	2.00
Wide, per 100 yds.....	1.80
Extra wide, per 100 yds.....	1.90
Export bungs.....	.27
Large prime bungs.....	.20
Medium prime bungs.....	.14½
Small prime bungs.....	.09
Middles, per set.....	.16
Stomachs.....	.08

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.40 @ 1.42½
Oak pork barrels, black iron hoops.....	1.30 @ 1.32½
Oak pork barrels, galv. iron hoops.....	1.47½ @ 1.50
White oak barrels, galv. iron hoops.....	1.37½ @ 1.40
Red oak barrel tierces.....	2.22½ @ 2.25
Red oak lard tierces.....	1.97½ @ 2.00
White oak lard tierces.....	2.07½ @ 2.10

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good, grass.....	@ \$7.00
Steers, medium.....	@ 6.00
Cows, common and medium.....	2.75 @ 3.75
Bulls, good.....	2.25 @ 3.65

LIVE CALVES.

Vealers, good and choice.....	\$ 8.50 @ 9.00
Vealers, medium.....	6.00 @ 7.50
Calves, common.....	3.50 @ 5.50

LIVE LAMBS.

Lambs, good and choice.....	\$ 7.75 @ 8.25
Lambs, medium.....	6.00 @ 7.50
Ewes.....	2.00 @ 3.00

LIVE HOGS.

Hogs, 194 lb. average, good.....	\$ 6.00 @ 6.10
Hogs, heavy.....	6.10 @ 6.20

DRESSED HOGS.

Hogs, good to choice.....	\$11.00 @ 11.25
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	@ 15
Choice, native, light.....	@ 14
Native, common to fair.....	@ 12

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	13 @ 14
Native choice yearlings, 440@600 lbs.....	13 @ 14
Good to choice heifers.....	12 @ 13
Good to choice cows.....	10 @ 11
Common to fair cows.....	8 @ 9
Fresh bologna bulls.....	6½ @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@ 20	@ 21
No. 2 ribs.....	@ 18	@ 20
No. 3 ribs.....	@ 17	@ 19
No. 1 loins.....	@ 22	@ 23
No. 2 loins.....	@ 21	@ 22
No. 3 loins.....	@ 18	@ 19
No. 1 hinds and ribs.....	@ 16	@ 18
No. 2 hinds and ribs.....	@ 14	@ 15
No. 1 rounds.....	@ 13	@ 14
No. 2 rounds.....	@ 12	@ 13
No. 3 rounds.....	@ 11	@ 12
No. 1 chuck.....	@ 13	@ 14
No. 2 chuck.....	@ 11	@ 12
No. 3 chuck.....	@ 10	@ 11
Bolognas.....	@ 7	@ 8
Rolls, reg. 4@6 lbs. avg.....	@ 17	@ 18
Tenderloins, 4@6 lbs. avg.....	@ 50	@ 60
Tenderloins, 5@6 lbs. avg.....	@ 50	@ 60
Shoulder clods.....	@ 11	@ 12

DRESSED VEAL.

Good.....	10½ @ 11½
Medium.....	8½ @ 9½
Common.....	6 @ 8½

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	16½ @ 17½
Lambs, good.....	15 @ 16
Lambs, medium.....	12½ @ 15
Sheep, good.....	8 @ 10
Sheep, medium.....	6 @ 8

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	@ 13½
Pork tenderloins, fresh.....	@ 28
Pork tenderloins, frozen.....	@ 24
Shoulders, Western, 10@12 lbs. avg.....	@ 10½
Butts, boneless, Western.....	@ 16
Butts, regular, Western.....	@ 11½
Hams, Western, fresh, 10@12 lbs. avg.....	@ 15
Hams, Western, frozen, 6@8 lbs. avg.....	@ 11
Picnics, 4@6 lbs. avg.....	@ 12
Pork trimmings, extra lean.....	@ 15
Pork trimmings, regular 50% lean.....	@ 9
Spareribs.....	@ 9

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	17½ @ 18½
Hams, 10@12 lbs. avg.....	17½ @ 18½
Hams, 12@14 lbs. avg.....	18½ @ 19
Picnics, 4@6 lbs. avg.....	12½ @ 13½
Picnics, 6@8 lbs. avg.....	12 @ 13
City pickled bellies, 8@12 lbs. avg.....	@ 17
Bacon, boneless, Western.....	23½ @ 24½
Bacon, boneless, city.....	@ 23
Rollettes, 8@10 lbs. avg.....	@ 17
Beef tongue, light.....	@ 23
Beef tongue, heavy.....	@ 25

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	3c each
Oxtails.....	27c a pound
Beef hanging tenders.....	22c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ 1.25 per cwt.
Breast fat.....	@ 1.75 per cwt.
Edible suet.....	@ 3.25 per cwt.
Inedible suet.....	@ 2.00 per cwt.

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	.10	1.50	1.60	1.65	1.80
Prime No. 2 veals.....	.09	1.35	1.45	1.50	1.55
Buttermilk No. 1.....	.08	1.25	1.35	1.40	1.45
Buttermilk No. 2.....	.07	1.15	1.25	1.30	1.35
Branded grubby.....	.06	.85	.95	1.00	1.00
Number 3.....	.06	.85	.95	1.00	1.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hoes, per ton.....	45.00 @ 50.00
White hoes, per ton.....	@ 100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

PRODUCE MARKETS.

	Chicago.	New York.
Butter.		
Creamery (92 score).....	@ 29	@ 29½
Creamery (91 score).....	@ 27½	@ 29½
Creamery firsts (88 score).....	25½ @ 26½	@ 27½
Eggs.		
Extra firsts.....	@ 29	27 @ 28
Firsts.....	@ 26	23½ @ 24
Standards (refrigerated).....	@ 21½	23½ @ 24
Live Poultry.		
Fowls.....	@ 10	@ 14½
Chickens.....	@ 12	@ 17
Turkeys.....	@ 12	@ 16
Ducks.....	@ 9	@ 16
Geese.....	@ 9	@ 12
Dressed Poultry.		
Fryers, 31-42.....	@ 18	@ 19
Roasters, 43-54.....	@ 18	@ 20½
Roasters, 55 and up.....	@ 20	@ 23½
Fowls, 31-47.....	@ 13	@ 15
48/50.....	@ 15½	@ 16½
60 and up.....	@ 18	@ 19

BUTTER AT FIVE MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended November 29, 1934:

	Nov. 23	24	26	27	28	29
Chicago.....	29½	29½	29	28½	28½	Holiday
N. Y.....	29½	30	29½	29½	29½	Holiday
Boston.....	30	30	30	30	30	Holiday
Phila.....	30½	31	30½	30½	30½	Holiday
San Fran.....	33	33	33	33	33	Holiday

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	27½	27	26½	26½	27	Holiday
Receipts of butter by cities (tubs):						
This week.....	Last week.....	Last week.....	—Since Jan. 1—	1934.	1933.	

Chicago.....	24,335	35,818	38,518	2,940,130	3,321,752
N. Y.....	33,180	41,169	39,085	3,398,488	3,725,036
Boston.....	9,784	15,315	14,409	1,204,127	1,166,186
Phila.....	15,076	15,012	14,940	1,131,146	1,177,000

Total 82,384 107,314 107,852 8,673,891 9,390,064

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
Nov. 28, Nov. 30.				
Chicago.....	129,888	372,557	28,881,772	54,481,969
N. Y.....	49,270	302,614	4,920,442	19,936,770
Boston.....	5,340	121,395	2,124,479	3,273,780
Phila.....	14,940	20,160	1,599,369	1,332,443
Total.....	199,438	816,726	37,526,062	79,024,962

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Sales Manager

With present employers 10 years, desires connection in West or Middle West. Full knowledge merchandising all packing-house products, also production of sausage manufactured products. Successful building sales organizations. Age, 36. Excellent references. W-751, The National Provisioner, 300 Madison Ave., New York City.

Sales Executive

Five years branch house manager, six years car route sales manager. Good clean record. Desires change. Will go anywhere for right connection. Prefer West or South. W-754, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Superintendent experienced in all departments now available. Can turn out first-class product and handle labor without friction. Now employed. Willing to go anywhere. References. W-747, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausage Expert

Am qualified to direct and manage all sausage room operations. Expert knowledge of all products, including specialties. Reputation for making quality sausage from any materials. Expert knowledge in figuring costs. Can put your sausage department on money-making basis. W-713, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Spice Salesman

Salesman wanted to sell spices to the provision trade. Several territories open. Good opportunity for right man. Will also consider it as side line. H. Schoenfeld & Sons, Inc., 40 Hudson St., New York City.

Salesmen Wanted

Wanted, salesmen to sell meats and provisions to hotels and restaurants in Chicago and out of town. Must be experienced in this line. Furnish references and experience in first letter or no attention given. W-753, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Salesmen Wanted

Wanted, salesmen to sell the Famous C. D. Angle-Hole Reversible Triumph Grinder Plates and the O. K. Knives with changeable blades, to the meat market trade. The Triumph plates are guaranteed for ten years, doing away with unsatisfactory and expensive renting of plates and knives.

Salesmen must have their own cars and put up cash bonds to the amount of merchandise furnished. Only men willing to work hard and financially responsible need apply. Men acquainted with meat trade in all its branches preferable. Commission basis only—You are handling your own money. For further information write to

THE SPECIALTY MFRS. SALES CO.
2021 Grace St., Chicago, Ill.

Business Opportunities

Air-Conditioned Space for Rent

Air-conditioned manufacturing space in modern, fireproof building at 1929 S. Halsted St., Chicago. Five floors of 6,700 square feet each; 50-ton ice machine; automatic, electric freight and passenger elevators; triple-glass windows; tile wainscoting. Phone or write Mr. D. C. Snyder, Baird & Warner, Inc. Central 1855, 134 S. LaSalle St., Chicago.

Packing Plant

Will lease with idea of purchasing, modern packing plant in Middle West equipped for hogs and cattle. Sanitary sausage kitchen. Good references required. W-749, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Complete Packing Plant

For sale at real bargain and on terms to suit purchaser, completely equipped packing plant in one of most thriving metropolitan districts in Southern California. For full information address FS-752, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Hottmann Mixer

Wanted, one No. 3 Hottmann mixer. Must be in good condition. W-750, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Rendering Machinery

Wanted, 4 or 6 pocket M & S filler for 16-oz. cans. Also steam jacketed mixers or aluminum steam jacketed agitator. W-744, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Equipment Priced Low

For sale, 40-in. "Buffalo" silent cutter, 20-HP. motor; 27-in. "Buffalo" silent cutter, belt drive; No. 66 grinder, 10-HP. motor; No. 56 grinder, motor drive; 18-in. 26-plate lard filter press; kettles, mixers, stuffers. We buy idle equipment for cash. Send us your list. Loeb Equipment Supply Co., 618 Lake St., Chicago.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Machinery Bargains

The following machinery for sale at bargain:

- 1 Anco No. 600 Laabs Cooker
- 1 Anderson Crackling Expeller
- 1 Anco 3 x 6 Lard Roll
- 3 Mechanical Mfg. Co. Meat Mixers
- 1 M. & M. Hog
- 1 Lard Filter Press
- 1 Steam Tube Dryer, 6' x 30'
- 5 Cooking Kettles

What idle machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.

14-19 Park Row, New York City

Have you ordered the MULTIPLE BINDER for your 1934 copies of THE NATIONAL PROVISIONER

TO SELL YOUR PRODUCTS —in Great Britain—

communicate with
STOKES & DALTON, LTD.
Leeds, 9 ENGLAND

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

UNITED DRESSED BEEF COMPANY

J. J. HARRINGTON & COMPANY

City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings

NEW YORK CITY

43rd & 44th Streets
First Ave. and East River

Telephone
Murray Hill 4-2900

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL
Carlots Barrel Lots

Sheep - Beef - Hog

CASINGS

HIGH QUALITY
PROMPT SERVICE
FAIR PRICES

M. J. SALZMAN Co., Inc.

619 W. 24th Place, Chicago
Cable Masals, Liebers, Bentley Code

Phone Gramercy 3665

Schweisheimer & Fellerman

Importers and Exporters of
SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St. New York, N. Y.

HARRY LEVI & CO.

Importers and Exporters of
Sausage Casings

723 West Lake Street Chicago

"The Skins You Love to Stuff"

Early & Moor, Inc.

SAUSAGE CASINGS

Exporters
Importers

139 Blackstone St.
Boston, Mass.

"MONGOLIA"

The successful LINK
for the sausagemaker

"MONGOLIA"

Importing Co., Inc.

274 Water Street

New York City

MASSACHUSETTS IMPORTING COMPANY
IMPORTERS and EXPORTERS

SAUSAGE CASINGS

QUALITY STRENGTH SERVICE

NEW YORK, N.Y.
276 Fifth Ave.

BOSTON, MASS.
78-80 North St.

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*Advertisement appears every other week.
†Every fourth week.
††Once a month.

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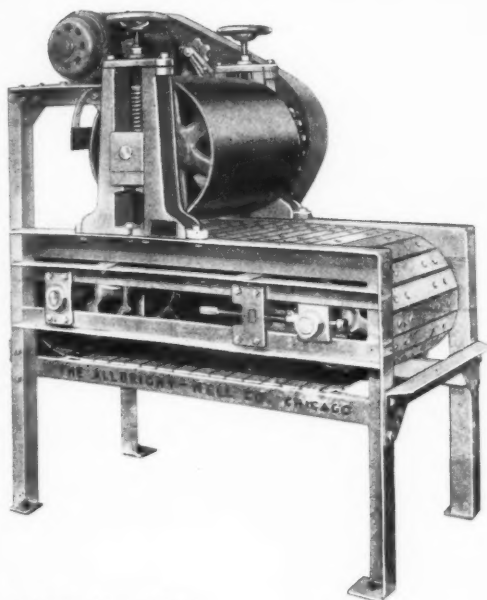
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*to increase
the margin between
cost and
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